

The Seasonal Table

Coastal Spring

Whitby Crab, Marsh Samphire

Raw Hereford Beef, Lindisfarne Oyster

Cottonworth Classic Cuvée, Hampshire, England NV

48hour Sourdough, Sea Salt & Pepper Dulse Butter

Scallop Ceviche, Granny Smith Apple, Dill

Albariño, Serra da Estrella, Rías Baixas, Spain 2024

Barbequed Squid, Wild Garlic, Smoked Eel Cream

Chablis, Jean-Marc Brocard, Burgundy, France 2024

Native Lobster, White Asparagus, Wild Herb Broth

Grenache Blanc, Ridge, California, USA 2024

Grilled Pork, Cockles, Cider, Spring Greens

Tinto Prunus, Dão, Portugal 2022

'Oyster', Kaffir Lime, Lychee

Camomile, Rhubarb, Chocolate, Fennel Pollen

Tokaji Late Harvest, Oremus, Tokaji, Hungary 2022

Sweet Treats

Tasting Menu £90

Wine Flight £55