
TASTING MENU

Christmas Eve

Snacks

Fermented blueberries, sour cream,
cured venison loin from Gozo

Oyster mushroom, King Edward potato, pickled
onion, shoots and flowers

South coast lobster, horseradish,
shrimp kombucha and nasturtium

14-day dry aged duck, boltardy beetroot, roasted
bone sauce infused with juniper and koji

Frozen Tunworth cheese, buckwheat
crumb, lemon orange and myrtle

William pear, preserved rosehip
syrup, goats jam biscuit

Petit Four

175pp

A discretionary 10% service charge will be added to your bill.