

**lunch** £45  
available Tuesday - Friday

**teriyaki mackerel**  
sea vegetable, lime, wasabi

**heritage tomato**  
ponzu, dashi, shiso

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**suckling pig**  
new potatoes, bacon, onion

**cod**  
mussel, carrot, bouillabaisse

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**provence fig**  
pistachio, orange, chocolate

**cheese board**  
(£2.50 supplement)

*a discretionary 12.5% service charge  
will be added to your final bill, prices  
are inclusive of VAT*

*dishes may contain allergens, if you  
have any dietary requirements, please  
speak to a member of the team*

**tasting** £105

**orkney scallop**  
nasturtium, lime, almond

**heritage tomato**  
ponzu, dashi, shiso

**blackened monkfish**  
turnip, lettuce, verbena

**veal sweetbread**  
artichoke, black garlic, hazelnut

**squab pigeon**  
peach, lemon thyme, duck liver

**melon**  
mint, gin, tonic

**oakchurch raspberry**  
yoghurt, white chocolate, marigold

**tasting wine** option 1 £79  
option 2 £125

**3 course** £80  
not available Friday & Saturday evening

**orkney scallop**  
nasturtium, lime, almond

**veal sweetbread**  
artichoke, black garlic, hazelnut

**blackened monkfish**  
turnip, lettuce, verbena

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**fallow venison**  
beetroot, orange, chard

**scottish halibut**  
langoustine, celeriac, truffle

**squab pigeon**  
peach, lemon thyme, duck liver

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**oakchurch raspberry souffle**  
yoghurt, white chocolate, marigold

**valrhona 64% manjari**  
teriyaki caramel, peanut, mascarpone

**granny smith apple**  
tonka bean, caramelia, brandy

