

Snacks

St. George, roast onion, camelina, green garlic vinegar

House sourdough & cultured butter

Pickle plate

Smoked loch trout & bergamot

TIMBERYARD

Lindisfarne oyster, sorrel, lovage & verbena

Barra scallops & sea broccoli

Brown butter, cured mangalitzza & wild herbs

Cultivated mushrooms (4)

Wild alliums, walnut & parsley

Atlantic redfish & manzanilla (4)

Blackcurrant leaf & asparagus

Roe buck & dead nettle (4)

Blackcurrant & salted Kampot

Yorkshire rhubarb

Magnolia

Cedro (4)

Ricotta & Amalfi

Tasting £160

Paired softs £80, Paired drinks £130, Old & Rare pairing £240

4 course £130

Paired softs £65, Paired drinks £105, Old & Rare pairing £190

A discretionary 12.5% service charge will be added to all bills. Please advise of any dietary requirements. We take every precaution to avoid cross-contamination of allergenic ingredients; however, we cannot guarantee that our food is 100% allergen-free. Game may contain shot.