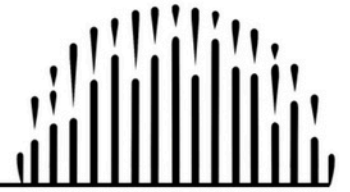




Tern.



Ten Courses.

Razor Clam | Dill | Last Seasons Elderflower
Maple | Lincolnshire Poacher | Pudding
Ewes Curd | Truffle | Honey

Leek | Horseraddish | Youkon Gold

Langoustine | Nastirtum | Pork

Beetroot | Goats Cheese | Fig Leaf

Venison | Cordy Cep | Black Garlic

Monkfish | King Oyster | Fermented Shiitake

Beef | Dead Leaf | Brioche

(Selection of British Cheeses | Chutneys | Crackers £14)

Stichelton | Apple | Caramel

Sheep's Yoghurt | Sponge | Rapeseed

Seabuckthorn | Meringue | Caramel

£120pp

Due to the nature of our menus we are only able to cater for vegan, vegetarian, pescatarian and most allergies / food intolerances with prior notice.

A discretionary 12.5% service charge will be added to your bill. Please speak to a member of staff if you would like us to remove it.