

Lunch Menu - £95

Mushroom and macadamia cookie

Trout and apple roll

Lovage broth

Fermented potato brioche, kefir cream, nettles

Spring taco

White asparagus, cedro lemon, scallop and hazelnuts

Large black pig, grilled nettles, asparagus

Pig head lettuce wrap

Toulouse sausage

Sorrel sorbet, rhubarb and pistachio

Burnt honey tart

Crème fraîche ice cream, pollen and mead

Pump St chocolate and blackcurrant macaron

Bergamot and earl grey pate de fruit

Tasting menu - £125

Mushroom and macadamia cookie
Trout and apple roll

Lovage broth

Fermented potato brioche, kefir cream, nettles

Spring taco

White asparagus, cedro lemon, scallop and hazelnuts

Grilled pied de mouton, pigs ear and roasted yeast

Hot smoked trout, pink fir, wild garlic stems

Large black pig, grilled nettles, asparagus
Pig head lettuce wrap
Toulouse sausage

Sorrel sorbet, rhubarb and pistachio

Burnt honey tart
Crème fraîche ice cream, pollen and mead

Pump St chocolate and blackcurrant macaron
Bergamot and earl grey pate de fruit

Vegetarian tasting menu £125

Mushroom and macadamia cookie

Radish and apple roll

Lovage broth

Fried parsnip, black garlic, togarashi

Fermented potato brioche, kefir cream, nettles

Lettuce wrap, preserved cucumber and shiso

Salad of winter citrus, ricotta and bay leaf

Grilled pied de mouton, egg yolk and roasted yeast

Green asparagus, pink fir potato, wild garlic capers

Potato galette, salted egg yolk, smoked whey

Beetroot taco

Sorrel sorbet, rhubarb, and pistachio

Burnt honey tart

Crème fraîche ice cream, pollen and mead

Pump St chocolate and blackcurrant macaron

Bergamot and earl grey pate de fruit