



Spring Tasting Menu

Red Claw Crayfish, Strawberry, Bisque, Tomato

White Asparagus, Egg Yolk, Hazelnut, Spent Grains

Pasture Raised Quail, Pickled Walnut, Sweetcorn

Rose Veal, Baby Leek, Sugar Snap Peas, Bay Leaf

Sheep Whey Sorbet, Mulberry, Pine Nuts, Fennel Pollen

\$125 per person Beverage match \$70 per person