

Group Menus

For parties over 10 guests, please select one menu for the entire group

Accommodations will be made for all dietary restrictions and allergies

Heart menu 56

Beef tartar

Egg cream,crispy onion rings,nasturtium

Grilled marbled entrecôte

Coffee coriander rub, smoked new potatoes,bone marrow jus,spring onion

Strawberries & cream

Milk ice cream,burnt honey cream,meadowsweet shortbread

Depths menu 52

Cured perch

Jalapeno salsa,burnt lemon dressing,pistachio

Catch of the day

Grilled zucchini,saffron butter sauce,caper dressing,salted almonds

Strawberrys & cream

Milk ice cream,burnt honey cream,meadowsweet shortbread

Root menu 52

Heirloom Tomatoes

Whipped burrata, tagete vinaigrette,wild herbs

Spring cabbage

Caramelized celeriac cream,parsley velouté,celeriac granola

Dark chocolate ganache

Poached cherries,almond butter,wild roses