

THIRTY SIX

BY NIGEL MENDHAM

TASTING MENU

Quail

Terrine forestiere, braised leg, fried egg

Scallop

Smoked eel, cauliflower, granny smith

Brill

Rib of beef, horseradish, native oyster

Herdwick mutton

Sticky ribs, braised shoulder, navarin of autumn vegetables

Cranberry vodka tonic

Apples and brambles

Crumble, brûlée, sorbet

Clafoutis

Golden cross, waldorf salad

Coffee or Tea

Treats

£75.00 for full tasting menu

£105 to include selection of matching wines by the glass

We kindly request that the tasting menu is ordered for the entire table

Please advise us of any allergies or dietary requirements

Prices are inclusive of VAT,
a 12.5% discretionary service charge will be added to your bill