

Tasting Menu



Celery and Walnut

Classic Cuvee, Charles Palmer 2013 - Sussex, England

Chicken Dumpling

Raw Dexter Beef

Langoustine with Caramelised Whey

Sour Bread and Sour Butter

Cod with Cauliflower and Parsley

Sancerre Caillottes, Francois Cotat 2013 - Loire, France

Crapaudine Beetroot cooked slowly in Beef Fat

Max, Miles Mossop 2013 - Stellenbosch, South Africa

Scallop with Fermented Celeriac

Prellenkirchen, Muhr van der Niepoort 2011 - Carnuntum, Austria

Venison and Smoked Sloe

Chateau Musar 2004 - Beqaa Valley, Lebanon

(Cheese £15 extra)

Damson and Kernel

Damson Sour

Blackened Apple with Rye

Root Vegetable Panettone

Sunday-Thursday Evening £98

Saturday Lunch £98

Friday and Saturday Evening £110

Drinks Package £60

When making a booking, please inform us if you are vegetarian or have any dietary requirements as we need to know in advance so that we can prepare an appropriate menu for you.

With notice, we can adapt our menu to cater for most dietary requirements.

As our food includes dairy products throughout, we are not able to cater for guests with severe lactose allergies or those who require a dairy free diet.

We are however able to prepare a menu containing only Sheep's and Goat's dairy for those who cannot eat Cow products.

We apologise for any inconvenience this may cause.