



Tasting Menu £95
Tasting Drinks Package £60

Please inform us if you are vegetarian
or have any dietary requirements upon booking
so that we can prepare an appropriate menu
for you in advance.

Whilst we can cater for most dietary requirements
with notice, unfortunately we are unable to offer
a menu for some very restricted diets.
We apologise for any inconvenience this may cause.

Tasting Menu

Pea and Elderflower

Classic Cuvée Brut, Charles Palmer - Sussex, England

Chicken Dumpling

Squid Dressed in Horseradish Juice

Lobster with Onion and Gooseberry

Saumur Blanc La Dame, Domaine de Rocheville 2012 - Loire, France

Sour Bread and Sour Butter

Crapaudine Beetroot cooked slowly in Beef Fat

Max, Miles Mossop 2013 - Stellenbosch, South Africa

Turbot with Strawberries and Cream

Clos de Gat, Chardonnay 2014 - Harel, Israel

Texel Lamb with Turnip and Mint

Mount Jefferson Pinot Noir, Christom 2012 - Oregon, USA

(Cheese £15 extra)

Brown Butter and Rhubarb

Strawberries and Hay

Riesling Spatlese, Norheimer Kirscheck, Donhoff 2014 - Nahe, Germany

Cake made from Chicory Root and Blackcurrant