



Sample Tasting Menu

Mussel and Wood Sorrel

Classic Cuvee, Charles Palmer 2014 - Sussex, England

Walnut Tart

Grilled Langoustine

Chicken Dumpling

Sour Bread and Sour Butter

Raw Beef with Oldstead Peppers

Slocken Hefeweizen, Bad Seed Brewery - Malton, North Yorkshire

Scallop with Spruce

Petite Arvine, Elio Ottin 2016 – Valle d'Aosta, Italy

Potato with Fermented Celeriac

Albarino, Ferdinand 2015 - Napa, USA

Crapaudine Beetroot cooked in Beef Fat

Max, Miles Mossop 2015 - Stellenbosch, South Africa

Beef with Lovage and Onion

“Haussman” Syrah 2015 – Les Vignerons Parisiens, France

(Cheese Course £15 extra)

Damson and Kernel

Hay and Topaz Apples

Chateau D'Avrille 1989 - Loire, France

Root Vegetable Toast

Tasting Menu £98- £125

Drinks Package £65

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.