



Sample Tasting Menu

Mussel and Wood Sorrel

Classic Cuvee, Charles Palmer 2014 - Sussex, England

Jerusalem Artichoke

Langoustine with Caramelised Whey

Sour Bread and Sour Butter

Raw Oldstead Deer

Slocken Hefeweizen, Bad Seed Brewery - Malton, North Yorkshire

Scallop with Razor Clam and Rhubarb

Wild Ferment Assyrtiko, Gaia 2017 - Santorini, Greece

Monkfish with Fermented Celeriac

Pineau d'Aunis, Chateau Bois Brincon 2015 - Loire, France

Crapaudine Beetroot cooked in Beef Fat

Max, Miles Mossop 2015 - Stellenbosch, South Africa

Aged Sirloin with Onion and Lovage

Har'el Syrah, Clos de Gat 2012 - Judean Hills, Israel

(Cheese Course £15 extra)

Rhubarb and Clotted Cream

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.