



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.

## Sample Tasting Menu

Quiche

*Charles Palmer Brut 2013 - Sussex, England*

Crab and Pea

Beetroot Salad

Sour Bread and Sour Butter

Raw Oldstead Deer

*Slocken Hefeweizen, Bad Seed Brewery - Malton, North Yorkshire*

Scallop with Sun Gold Tomatoes

*Bengoetxe Txakolina, Inaki Exteberria 2017 - Spain*

Turbot with New Onions and Lemon Verbena

*Un-Labelled Edition No.1 2018 - Stellenbosch, South Africa*

Potato with Fermented Celeriac

*Albarino, Ferdinand 2016 - Napa, USA*

Lamb with Courgette and Mint

*Pinot Noir, Newton Johnson 2017 - Walker Bay, South Africa*

*(Cheese Course £15 extra)*

Raspberry and Elderflower

Strawberry and Woodruff

*Chateau D'Avrille 1989 - Loire, France*

Chicory and Potato

*Chicory Cocktail*

Root Vegetable Toast