



Tasting Menu

Lunch £98 (Saturday Only)

Dinner £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

Crab and Apple

Beetroot Salad

Charles Palmer Brut 2013 - Sussex, England

Sour Bread and Sour Butter

Aged Raw Beef

Slocken Hefeweizen, Bad Seed Brewery - Malton, North Yorkshire

Scallop with Smoked Roe

Maranoa, Verdelho 2013 - Victoria, Australia

Monkfish with Chanterelles and Whey

Pais Viejo, Bouchon 2018 - Colchagua Valley, Chile

Potato with Fermented Celeriac

Un-Labelled Edition No. 3 2017 - Paarl, South Africa

Oldstead Deer

Chateau Musar, 2010 - Beqaa Valley, Lebanon

(Cheese Course £15 extra)

Damson and Kernel

Chicory and Potato

Chicory Cocktail

Root Vegetable Toast