



## Tasting Menu

Sample Menu

Onion, Smoked Egg Yolk  
Oldstead Potato and Beef

Lobster with Green Strawberries  
*Classic Cuvee, Charles Palmer 2013 (Sussex, England)*

Sour Bread and Chive Butter

Beetroot with Horseradish and Nasturtium  
*Kaitui Sauvignon Blanc, Marckus Schneider 2018 (Pfalz, Germany)*

Brill with Razor Clams and Fermented Turnip  
*Tresor Melon de Bourgogne, Chateau Thebaud (Loire, France)*

Scallop with Crown Prince Squash and Bacon  
*Riesling, Raimund Prum 2019 (Mosel, Germany)*

Wild Mallard with Crapaudine Beetroot \*  
*Knapsekerel, Thistle and Weed 2017 (Stellenbosch, South Africa)*

Sorrel with Raw Milk  
*Last of the Summer Wine*

Strawberry and Woodruff  
*Chateau d'Avrille 1989 (Loire, France)*

Damson Brandy Treacle Tart

*(Cheese - £19 Supplement)*

\*may contain shot

*Tasting Menu £125-£140 | Drinks Package £75*