



Tasting Menu

Sample Menu

Asparagus, Girolle and Smoked Egg Yolk
Smoked Eel and Fermented Turnip

Salt-aged Beef, English Truffle and Darling Blue

Lobster and Umeboshi Rhubarb

Sour Bread and Sour Butter

Pea, Potato and Sinodun Hill

Scallop, Razor Clam, Kohlrabi and Chive

Cod, Langoustine and Oldstead Onion

Duck, Cherry and Beetroot

(Cheese - £19 Supplement)

Sheep's Yoghurt, Blackcurrant and Sweet Cicely

Strawberry and Lovage

Chocolate and Garden Herbs

Tasting Menu £125-£140 per person



Drinks Package One

Salt-aged Beef, English Truffle and Darling Blue

Lobster and Umeboshi Rhubarb

Classic Cuvee, Charles Palmer 2014 (*Sussex, England*)

Pea, Potato and Sinodun Hill

Kaitui Sauvignon Blanc, Markus Schneider 2020 (*Pfraz, Germany*)

Scallop, Razor Clam, Kohlrabi and Chive

Heida, Varone 2019 (*Valais, Switzerland*)

Cod, Langoustine and Oldstead Onion

Saumur 'La Dame', Roche Ville 2015 (*Loire, France*)

Duck, Cherry and Beetroot

Spanna, Antonio Vallana 2016 (*Piemonte, Italy*)

Sheep's Yoghurt, Blackcurrant and Sweet Cicely

First of the Summer Wine Cocktail

Strawberry and Lovage

Kika, Miles Mossop 2019 (*Stellenbosch, South Africa*)

Drinks Package - £75 per person



Drinks Package Two

Salt-aged Beef, English Truffle and Darling Blue

Lobster and Umeboshi Rhubarb

Blanc de Blanc Grand Cru, Soutiran 2011 (*Champagne, France*)

Pea, Potato and Sinodun Hill

Le Culs de Beaujeu Sancerre, Francois Cotat 2017 (*Loire, France*)

Scallop, Razor Clam, Kohlrabi and Chive

Cartology, Alheit 2016 (*Western Cape, South Africa*)

Cod, Langoustine and Oldstead Onion

Riesling Smaragd Achleiten, Domaine Wachau 1992 (*Wachau, Austria*)

Duck, Cherry and Beetroot

Gattinara, Antonio Vallana 2010 (*Piemonte, Italy*)

Sheep's Yoghurt, Blackcurrant and Sweet Cicely

First of the Summer Wine Cocktail

Strawberry and Lovage

Chateau d'Yquem, Grand Cru Sauternes 1990 (*Bordeaux, France*)

Drinks Package - £150 per person