



Tasting Menu

Sample

Saint Andrews Cheddar and Hen of the Woods
Smoked Eel, Fermented Turnip and Exmoor Caviar

Venison, Blackberry and Bone Marrow

Lobster Claw and Umeboshi Rhubarb

Sour Bread and Sour Butter

Smoked Beetroot, Cranberry and Blackcurrant Leaf

Barbecued Lobster Tail, Artichoke and Fennel

Monkfish, Winter Chanterelle and Leek

Partridge, Pear and Pickled Walnut

(May Contain Shot)

(Cheese - £19 Supplement)

Oldstead Damson and Yoghurt

Sea Buckthorn, Chocolate and Chestnut

Apple Marigold Tart

Tasting Menu £135-£150 per person

Please note that a discretionary service charge of 12.5% will be added to your bill on all food and beverages, which is shared between staff.

Drinks Packages

Sample

I

Venison, Lobster Claw

Classic Cuvee, Charles Palmer 2015 (*Sussex, England*)

Beetroot

Parajes Del Valle, Monastrell 2020 (*Murcia, Spain*)

Lobster Tail

Chardonnay No. 5, Banks Brothers 2020 (*Paardeberg, South Africa*)

Monkfish

Diez Caballero, Rioja Gran Reserva 2005 (*Rioja, Spain*)

Partridge

Pinot Noir Reserve, Oliver Zeter 2018 (*Pfalz, Germany*)

Damson

Cocktail

Sea Buckthorn

Rainwater Reserva, Barbeito N.V. (*Madeira, Portugal*)

£80 per person

II

Venison, Lobster Claw

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

Beetroot

Soldaat, Sadie Family 2017 (*Swartland, South Africa*)

Lobster Tail

Jordan, Sonoma Chardonnay 2015 (*Russian River Valley, USA*)

Monkfish

Chateau Gruaud Larose 2eme Cru, St Julien 2005 (*Bordeaux, France*)

Partridge

Gevry-Chambertin, Serafin Pere & Fils 2014 (*Burgundy, France*)

Damson

Cocktail

Sea Buckthorn

Bual, Cossart Gordon 1987 (*Madeira, Portugal*)

£150 per person