



Tasting Menu

Sample

Vintage Poacher and Hen of the Wood
Smoked Eel, Fermented Turnip and Exmoor Caviar

Beef, 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

Venison, Pine and Black Apple

(Cheese - £19 Supplement)

Oldstead Damson and Yoghurt
Sea Buckthorn, Chocolate and Chestnut

Eggnog Custard 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

Beef, Lobster Claw

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

Beetroot

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

Lobster Tail

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

Monkfish

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

Venison

Syrah, Burrowing Owl 2018 (*Okanagan Valley, BC, Canada*)

Damson

Cocktail

Sea Buckthorn

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

£80 per person

II

Beef, Lobster Claw

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

Beetroot

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

Lobster Tail

Puligny Montrachet, Francois Carillon 2016 (*Burgundy, France*)

Monkfish

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

Venison

Cabernet Sauvignon, Jordan 2014 (*Alexander Valley, USA*)

Damson

Cocktail

Sea Buckthorn

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

£150 per person