



Tasting Menu

Sample

Slocken, Venison, Potato
Smoked Eel, Apple, Exmoor Caviar

Asparagus, Egg Yolk, Elderflower
Lobster Claw, 'Rhuboshi', Lemon Verbena

Sour Bread & Sour Butter

Chicken, Wild Garlic, Morel

Scallop, Turnip, Fermented Gooseberry

Turbot, Razor Clam, Oscietra

Lamb, Jersey Royal, Garden Herbs

(Cheese - £19 Supplement)

Wood Sorrel, Yoghurt, Birch

Sea Buckthorn, Chocolate, Hazelnut

Rhubarb & Lemon Verbena
Jerusalem Artichoke Fudge

Tasting Menu £170 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

Asparagus, Lobster

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

Chicken

Marin Timorasso, Fontanassa 2016 (*Piemonte, Italy*)

Scallop

Paradox Blend, Bodegas Alandes N.V. (*Mendoza, Argentina*)

Turbot

Malvasia Rei, Ian Naude 2017 (*Robertson, South Africa*)

Lamb

Xinomavro, Thymiopoulos 2019 (*Naoussa, Greece*)

Wood Sorrel

Solaris Auslese, Turnau 2021 (*Western Pomerania, Poland*)

Sea Buckthorn

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

£80 per person

II

Asparagus, Lobster

Blanc de Noirs, Wiston Estate 2014 (*Sussex, England*)

Chicken

Chateau Musar 2015 (*Bekaa Valley, Lebanon*)

Scallop

Le Clarte De Haut-Brion 2015 (*Bordeaux, France*)

Turbot

Chateauneuf du Pape Blanc, Vieux Telegraph 2011 (*Rhone, France*)

Lamb

Gattinara, Nervi Conterno 2015 (*Piemonte, Italy*)

Wood Sorrel

Sonnenuhr Riesling Spatlese, J.J. Prum 2018 (*Mosel, Germany*)

Sea Buckthorn

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

£150 per person