



## Tasting Menu

*Sample*

Smoked Eel, Dill, Royal Beluski  
Baron Bigod, Pickled Walnut, Truffle  
Duck Liver, Endive, Elderberry

Beef, Celeriac, Horseradish

Sour Bread & Sour Butter

Turbot, Salsify, Razor Clam  
Lobster, Fermented Chilli, Truffle  
*(£29 Supplement)*

### *Our Berkshire Pigs*

Cheek, Ear, Brassica  
Charlotte Potato, Lardo, Winter Truffle  
Belly & Black Apple  
Loin, Blood Pudding, Sturon Onion

Selection of Courtyard Dairy Cheese  
*(£23 Supplement)*

Yoghurt & Birch Sap

Rhubarb & Lemon Verbena

Mushroom, Artichoke, Woodruff

Crab Apple & Dark Chocolate

Yoghurt Whey & Chicory

# Drinks Packages

## *Experimental & Adventurous*

Beef | Black Swan Cellar Edition, Charles Palmer 2017 (*Sussex, England*)

Sea Bass | Heida, Varone 2021 (*Valais, Switzerland*)

Potato | Paradoux Blend, Bodega Alandes N.V. (*Mendoza, Argentina*)

Mallard | La Senda del Piojo, Cobertizo 2020 (*Bierzo, Spain*)

Mushroom | 10yo Tawny Port, Smith Woodhouse (*Douro, Portugal*)

*£70 per person*

## *Grand & Classic*

Beef | Stanislas Blanc de Blancs, Thienot 2008 (*Champagne, France*)

Sea Bass | Gruner Veltliner, Domaine Wachau 2019 (*Wachau, Austria*)

Potato | Pallette, Chateau Simone 2020 (*Provence, France*)

Mallard | Meritage, Burrowing Owl 2016 (*British Columbia, Canada*)

Mushroom | 40yo Tawny Port, Pocas (*Douro, Portugal*)

*£135 per person*

## *Rare & Fine*

Beef | Sir Winston Churchill, Pol Roger 2015 (*Champagne, France*)

Sea Bass | Trebbiano d'Abruzzo, Valentini 2017 (*Abruzzo, Italy*)

Potato | Le Clarte de Haut-Brion 2016 (*Bordeaux, France*)

Mallard | Ca'Marcanda, Gaja 2013 (*Tuscany, Italy*)

Mushroom | Single Harvest Tawny Port, Graham's 1974 (*Douro, Portugal*)

*£265 per person*