



Sample Tasting Menu

Celery and Walnut

Classic Cuvee, Charles Palmer 2013 - Sussex, England

Langoustine with Salted Strawberry

Chicken Dumpling

Raw Deer with Wild Garlic

Sour Bread and Sour Butter

Scallop cured in Rhubarb Juice

Wild Ferment Assyrtiko, Gaia 2016 - Santorini, Greece

Crapaudine Beetroot cooked in Beef Fat

Max, Miles Mossop 2014 - Stellenbosch, South Africa

Cod with Cauliflower and Parsley

Arbois Chardonnay, Fruitiere Vinicole Arbois 2016 - Jura, France

Salt Aged Lamb

Hand in Hand, Meyer-Nakel and Klumpp 2015 - Baden, Germany

(Cheese Course £15 extra)

Damson and Kernel

Sheep's Milk with Douglas Fir Oil

Douglas Fir Sour

Root Vegetable Toast

Tasting Menu £98- £110

Drinks Package £60

When making a booking, please inform us if you are vegetarian or have any dietary requirements as we need to know in advance so that we can prepare an appropriate menu for you.

With notice, we can adapt our menu to cater for most dietary requirements.

As our food includes dairy products throughout, we are not able to cater for guests with severe lactose allergies or those who require a dairy free diet. We are however able to prepare a menu containing only Sheep's and Goat's dairy for those who cannot eat Cow products. We apologise for any inconvenience this may cause.