

Tasting Menu

Charlotte Potato, Smoked Eel, Douglas Fir

Tomato, Chilli Ferment, Celery

Classic Cuvee, Charles Palmer 2013 (Sussex, England)

Sour Bread, Seed Crackers, Chive Butter, Hafod Cheddar

Lamb Bao 2.0

Gooseberry

Oldstead Salad

Wurzer, Seifried 2018 (Nelson, New Zealand)

Cod Cheek, Fermented Honey, Pickled Mussel

Le Faite Saint Mont, Producteurs Plaimont 2015 (Gascony, France)

Duck, Beetroot, Blackcurrant

Serra Mae Castelao, Vinicola de Palmela 2015 (Setubal, Portugal)

(Cheese - £15 Supplement)

Strawberry, Hay, Crispy Milk

Chocolate, Bay, Cherry

Bishop of Norwich, The Liberator (Calitzdorp, South Africa)

Fermented Barley Madeleine

Tasting Menu £85 | Drinks Package £50

Please speak to a member of our team about food allergies or intolerances.