



## Tasting Menu

31.07.20

Tomato, Chilli Ferment, Celery

Beetroot, Cod Roe, Curd

*Classic Cuvee, Charles Palmer 2013 (Sussex, England)*

Sour Bread, Seed Crackers, Chive Butter, Hafod Cheddar

Lamb Bao 2.0

Gooseberry, Lemon Verbena

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

Douglas Fir, Lemon Verbena, Whey

*Oldstead Retsina*

Fermented Barley Madeleine

*Tasting Menu £85 | Drinks Package £50*

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