



Tasting Menu

Sample Menu

Raw Beef, Rye Bread

Crumpet, Bacon, Baron Bigod, Yeast

Classic Cuvee, Charles Palmer 2014 (Sussex, England)

Sour Bread, Seed Crackers, Chive Butter, Hafod Cheddar

Smoked Eel, Whey, Chive

'Taco' Quail, Fermented Celeriac

Oldstead Salad

O Con Albarino, Rose Lois Sebio 2018 (Rias Baixas, Spain)

Scallop, Sour Honey, Pickled Mussel

Le Faite Saint Mont, Producteurs Plaimont 2016 (Gascony, France)

Lamb, Jerusalem Artichoke, Black Garlic

Geronimo, Lukas Van Loggerenberg 2017 (Western Cape, South Africa)

(Cheese - £15 Supplement)

Apple, Brown Butter, Rosehip

Rhubarb, Raw Milk, Jerusalem Artichoke

Rhubarb & Bedstraw Sangria

Black Trumpet Madeleine

Lunch, Thurs & Sun Eve - £95 | Fri & Sat Eve - £110 | Drinks Package - £60