



Tasting Menu

Sample Menu

Trout, Carrot, Hay

Beetroot, Blackcurrant, Sinodun Hill

Classic Cuvee, Charles Palmer 2014 (Sussex, England)

Sour Bread, Chive Butter

Seed Crackers, Hafod Cheddar

Raw Beef, Lovage, Charcoal

Senshyu Onion, Whey, Chanterelles

Heida, Varone 2019 (Valais, Switzerland)

Brill, Brassicas, Fermented Celeriac

Chateau Bela Riesling, Egon Muller 2018 (Sturovo, Slovakia)

Pork, Tomato, Carrot

Pais Viejo, Bouchon 2020 (Colchagua Valley, Chile)

(Cheese - £15 Supplement)

Blackberry, Anise Hyssop, Raw Milk

Strawberry, Elderflower, Woodruff

Elderflower & Verbena Fizz

Brown Butter, Cherry & Rosehip, Lovage & Chicory

Until 30th December 2021:

Tasting Menu £110 (Thursday & Friday Lunch - £95) | Drinks Package £70

From 31st December 2021:

Tasting Menu £110 - £125 | Drinks Package £70