



Tasting Menu

Sample

Chicken & Lemon Verbena

Venison, Celeriac, Yeast

Pear, Spruce, Cote Hill Blue

Crab, Parsley, Caviar

Crab & Elderflower Toast

Sour Bread, Cultured Butters

Senshyu Onion, Whey, Morels

Turbot, Brassicas, Fermented Celeriac

Lamb, Asparagus, Raw Milk Yoghurt

(Cheese - £19 Supplement)

Rhubarb, Hay, Lemon Verbena

Potato & Chicory Root

Brown Butter

Rhubarb & Meadowsweet

Lovage & Chicory

Tasting Menu £145 (£160 from June)

Please note that a discretionary service charge of 12.5% will be added to your bill, which is shared between all staff.

Drinks Packages

Sample

I

Crab

Classic Cuvee, Charles Palmer 2015 (*Sussex, England*)

Onion

Heida, Varone 2019 (*Valais, Switzerland*)

Turbot

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

Lamb

Spanna, Vallana 2017 (*Piedmont, Italy*)

Potato

Pedro Ximenez, Sanchez Romate (*Jerez, Spain*)

£75 per person

II

Crab

Blanc de Noirs, Wiston Estate 2014 (*Sussex, England*)

Onion

Cartology, Alheit Vineyards 2016 (*Stellenbosch, South Africa*)

Turbot

Gruner Veltliner, Domane Wachau 2018 (*Wachau, Austria*)

Lamb

Gattinara, Vallana 2010 (*Piedmont, Italy*)

Potato

Grand Rutherglen Muscat, Campbells (*Rutherglen, Australia*)

£130 per person