

tasting menu



Sample

Oldstead Charcuterie
cured

Raw Deer, Artichoke, Yeast
dehydrated | smoked

Crab, Parsley, Caviar
Crab Toast
steamed | toasted

Mackerel, Carrot, Sea Buckthorn
raw | ice-filtrated

Sourdough & Butter
proved | baked | cultured

Charlotte Potato, Leek, Old Winchester
barbecued | dressed

Scallop, Turnip, Kale
roasted | fermented

Aged Beef, Salsify, Lovage
glazed | laminated

(Cheese - £19 Supplement)

Forced Rhubarb, Woodruff, Sinodun Hill
frozen | poached

Potato, Chicory Root
preserved | roasted

Ice Cream Sandwich
Roots Pastilles
Rhubarb Tart
frozen | dehydrated | layered

Sweet Cicely Caneles
Tagete Madeleines
caramelised | baked

£140-£160 | Please note that a discretionary service charge of 12.5% will be added to your bill, which is shared between all staff.



drinks package

I

Charles Palmer, Black Swan Edition 2015
(Sussex, England) | Crab

Fontanassa, Marin Timorasso 2018
(Piedmont, Italy) | Potato

Château Belá Riesling, Egon Müller 2019
(Štrúrovo, Slovakia) | Scallop

Max, Miles Mossop 2017
(Stellenbosch, South Africa) | Beef

Vinsanto, Gaia 2012
(Santorini, Greece) | Chicory

£75

II

Stanislas Blanc de Blancs, Thienot 2008
(Cote de Blancs, Champagne, France) | Crab

Vistamare, Ca'Marcanda Gaja 2020
(Tuscany, Italy) | Potato

GG 'Josephshöfer' Trocken Riesling
Reichsgraff Von Kesselstatt 2016
(Mosel, Germany) | Scallop

Chateau Leoville Barton 2012
(Bordeaux, France) | Beef

Grand Rutherglen Muscat, Campbells
(Rutherglen, Australia) | Chicory

£130