

t a s t i n g m e n u

Sample

Oldstead Charcuterie
cured

Raw Deer, Artichoke, Yeast
dehydrated | smoked

Crab, Parsley, Caviar
Crab Toast
steamed | toasted

Trout, Carrot, Sea Buckthorn
raw | ice-filtrated

Sourdough & Butter
proved | baked | cultured

Purple Sprouting, Rhubarb, Old Winchester
barbecued | dressed

Scallop, Gooseberry, Razor Clam
roasted | fermented

Aged Beef, Salsify, Lovage
grilled | laminated

(Cheese - £19 Supplement)

Pear, Pumpkin Seed, Sinodun Hill
frozen | compressed

Potato, Chicory Root
preserved | roasted

Root Vegetable Bun
baked | glazed



£145-£165 | 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 2016
(Sussex, England) | Crab

Paradox Blend, Bodega Alandes NV
(Mendoza, Argentina) | Purple Sprouting

Albarino, Ferdinand 2019
(Napa, USA) | Scallop

Syrah, Burrowing Owl 2018
(British Columbia, Canada) | Beef

Pedro Ximenez, Sanchez Romate
(Jerez, Spain) | Chicory

£75

II

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

La Clarte de Haut-Brion Blanc 2015
(Bordeaux, France) | Purple Sprouting

Chardonnay, Jordan Wineries 2016
(Sonoma, USA) | Scallop

Georgia's Paddock Shiraz, Jasper Hill 2018
(Heathcote, Australia) | Beef

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

£140