

t a s t i n g m e n u



**Sample**

Oldstead Charcuterie  
cured

Aged Beef | Celeriac | Chive  
dehydrated | fermented

Scallop | Sungold | Blackcurrant Wood  
raw | infused

Crab | Parsley | Caviar  
Crab Toast  
steamed | toasted

Sourdough & Butter  
proved | baked | cultured

Courgette | Rhubarb | Old Winchester  
barbecued | dressed

Turbot | Girolle | Broad Bean  
steamed | sautéed

Aged Beef | Onion | Lovage  
grilled | braised

(Cheese - £21 Supplement)

Strawberry | Marigold | Sweet Cicely  
frozen | macerated

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*

Fontanassa, Marin Timorasso 2019  
*(Piedmont, Italy) | Courgette*

Monopole Classico, CVNE 2018  
*(Rioja, Spain) | Turbot*

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*

Magnetic North, Alheit 2015  
*(Skurfberg, South Africa) | Courgette*

Trebbiano d'Abruzzo, Emidio Pepe 2018  
*(Abruzzo, Italy) | Turbot*

Georgia's Paddock Shiraz, Jasper Hill 2019  
*(Heathcote, Australia) | Beef*

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

£155