

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

tasting menu





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

lunch menu

Sample

Oldstead Charcuterie
cured

Aged Beef | Celeriac | Chive
dehydrated | fermented

Scallop | Sungold | Blackcurrant Wood
raw | infused

Sourdough & Butter
proved | baked | cultured

Courgette | Rhubarb | Old Winchester
barbecued | dressed

Aged Beef | Onion | Lovage
glazed | laminated

(Cheese - £21 Supplement)

Potato | Chicory Root
preserved | roasted

Root Vegetable Bun
baked | glazed



£95 (Friday & Saturday only) | Please note that a discretionary service charge of 12.5% will be added to your bill, which is shared between all staff.