

t a s t i n g m e n u

Sample

Oldstead Charcuterie
cured

Aged Beef | Celeriac | Chive
dehydrated | fermented

Crab | Parsley | Caviar
Crab Toast
steamed | toasted

Sourdough & Butter
proved | baked | cultured

Purple Sprouting | Rhubarb | Old Winchester
barbecued | dressed

Cod | Razor Clam | Dill
cured | pickled

Venison | Beetroot | Cherry
rendered | glazed

(Cheese - £21 Supplement)

Raw Milk | Honey | Bramble
frozen | macerated

Potato | Chicory Root
preserved | roasted

Root Vegetable Bun
baked | soaked

£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 - Experimental & Adventurous

Charles Palmer, Black Swan Edition 2017
(Sussex, England) | Crab

Fontanassa, Marin Timorasso 2019
(Piedmont, Italy) | Purple Sprouting

Monopole Classico, CVNE 2019
(Rioja, Spain) | Cod

Syrah du Maroc 'Tandem' Alain Graillot 2021
(Benslimane, Morocco) | Venison

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

£75

II - Grand & Classic

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

Magnetic North, Alheit 2017
(Skurfberg, South Africa) | Purple Sprouting

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

Vignes de L'Hospice Saint- Joseph Guigal 2014
(Rhone, France) | Venison

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

£155

III - Soft & Inventive

Gooseberry & Brioche | Crab

Rhubarb & Tomato | Purple Sprouting

Spruce & Marigold | Cod

Cherry & Blackthorn | Venison

Chicory & Meadowsweet | Chicory

£50