

The Core Menu



Sample

A menu that showcases the core techniques we use to make the most of the produce from our farm and garden all year around.

Oldstead Herbs | Vegetables
Oldstead Charcuterie
dehydrated | raw | cured

Crab | Parsley | Caviar
Crab Toast
steamed | toasted
(£30 Supplement)

Sourdough & Butter
proved | baked | cultured

Asparagus | Wild Garlic | Aged Killeen
barbecued | dressed

Hogget | Onion | Sheep's Yoghurt
roasted | glazed

(Cheese - £21 Supplement)

Green Rhubarb | Raw Milk | Sweet Cicely
frozen | macerated

Damson | Woodruff
Black Squash | Pine Cone
fried | candied

£95 | Available Wednesday & Thursday evenings and Friday and Saturday lunch.

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



I - Experimental & Adventurous

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

Fontanassa, Marin Timorasso 2019
(Piedmont, Italy) | Asparagus

Walker Bay Pinot Noir, Newton Johnson 2022
(Hemel-en-Aarde,, South Africa) | Hogget

Solaris Auslese, Turnau 2021
(Western Pomerania, Poland) | Rhubarb

£40 | *£55

II - Grand & Classic

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

Broom Ridge, Alheit 2019
(Swartland, South Africa) | Asparagus

Pommard 1er Cru Epenottes, Joseph Voillot 2013
(Burgundy, France) | Hogget

Riesling Ice Wine, Cave Springs 2017
(Niagara, Canada) | Rhubarb

£80 | *£110

III - Soft & Inventive

Gooseberry & Brioche | Crab*

Tomato & Tamari | Asparagus

Redcurrant & Rosemary | Hogget

Rhubarb & Blackthorn | Rhubarb

£30 | *£35