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 Charcuterie
Aged Beef Toast
cured | raw

Milk Bread & Honey Butter
proved | baked | cultured

Cabbage | Salted Rhubarb | Nasturtium
barbecued | pickled

Scallop | Celeriac | Spruce
caramelised | fermented
(£28 Supplement)

Aged Sirloin | Bearnaise | Garden Salad
barbecued | glazed

Root Vegetable French Toast
with a choice of cheese from Courtyard Dairy
(£16 Supplement)

Damson | Burnt Cream | Kernel
macerated | infused

Strawberry | Sweet Cicely
black Squash Miso | cherry

£110 | Available Wednesday, Thursday & Friday 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.

Core Drinks Packages

I - Adventurous

Marin Timorasso, Fontanassa 2020
(Piedmont, Italy) | Cabbage

Saumur 'La Dame' Roche Ville 2023
(Loire Valley, France) | Scallop*

Estate Gamay, Cave Spring 2023
(Niagara, Canada) | Aged Sirloin

Deseado Torrontés, Familia Schroeder N.V.
(Patagonia, Argentina) | Damson
*£40 | *£50*

II - Classic

White, Chateau Musar 2019
(Bekaa Valley, Lebanon) | Cabbage

Cartology, Alheit Vineyards 2020
(Western Cape, South Africa) | Scallop*

Crozes-Hermitage, Alain Graillot 2021
(Rhone, France) | Aged Sirloin

Riesling Ice Wine, Cave Springs 2023
(Niagara, Canada) | Damson
*£80 | *£100*

III – Alcohol Free

Tomato & Tamari | Cabbage
Apple & Hogweed | Scallop*
Damson Tea | Aged Sirloin
Gooseberry & Hay | Damson
*£30 | *£35*