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)

Venison | Pablo Beetroot | Cherry
barbecued | glazed

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

Damson | Burnt Cream | Kernel
macerated | infused

Elderflower | Whey
Sourdough 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

Monopole Classico, CVNE 2021
(Rioja, Spain) | Cabbage

Hereafter Here, Alheit Vineyards 2023
(Western Cape, South Africa) | Scallop*

'Falkirk' Mourvedre, Newton Johnson 2022
(Hemel-en-Aarde, South Africa) | Venison

10yo Tawny, Graham's
(Douro, Portugal) | Damson

*£45 | *£60*

II - Classic

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

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

Bandol Rouge, Domaine Tempier 2019
(Provence, France) | Venison

30yo Tawny, Dows
(Douro, Portugal) | Damson

*£80 | *£105*

III – Alcohol Free

Tomato & Tamari | Cabbage

Apple & Hogweed | Scallop*

Beetroot & Rosemary | Venison

Damson Tea | Damson

*£30 | *£35*