

Tasting menus only available to the entire table

6 courses £50

6 courses including wine £100

Goat's curd/ black olive/ bergamot

Cava, Brut Selección, Villa Conchi, Catalunya, Spain N.V

Pickled cucumber/ spring greens/ nasturtium

Chenin Blanc, Seriously Cool, Waterkloof, Stellenbosch, South Africa 2018

Smoked beetroot/ fermented red cabbage

Petite Sirah, P.S. I Love You, The Liberator, Stellenbosch South Africa 2016

Cauliflower/ Montgomery/ tonka

Chardonnay, Charles & Charles, Columbia Valley, Washington State, USA 2016

Beetroot/ alliums/ wild mushroom

Pinot Noir, Ditchling Red, Court Garden, Ditchling, E. Sussex, England 2018

Blood peach soufflé/ ginger/ elderflower

Gewürztraminer/ Frontignac Frizzante, Magpie Estate, Barossa, Australia 2017

Selection of artisan cheese as an additional course £12

Additions £4

Creamed leek

Maris Peer potatoes/ parsley butter

Gem lettuce

8 courses £70

8 courses including wine £130

Goat's curd/ black olive/ bergamot

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Pickled cucumber/ spring greens/ nasturtium

Chenin Blanc, Seriously Cool, Waterkloof, Stellenbosch, South Africa 2018

Smoked beetroot/ fermented red cabbage

Petite Sirah, P.S. I Love You, The Liberator, Stellenbosch South Africa 2016

Cauliflower/ Montgomery/ tonka

Chardonnay, Charles & Charles, Columbia Valley, Washington State, USA 2016

Duck egg/ celeriac/ truffle

Koshu, Gris de Gris, Château Mercian, Fuefuki District, Yamanashi, Japan 2017

Beetroot/ alliums/ wild mushroom

Pinot Noir, Ditchling Red, Court Garden, Ditchling, E. Sussex, England 2018

Sea buckthorn/ white chocolate/ carrot

Malagouzia, Melias, Domaine Papagiannakos, Attica, Greece 2018

Blood peach soufflé/ ginger/ elderflower

Gewürztraminer/ Frontignac Frizzante, Magpie Estate, Barossa, Australia 2017

Selection of artisan cheese as an additional course £12

Please advise of any allergies or dietary requirements

Vegetarian

4 courses £35

1st

Goat's curd/ black olive/ bergamot

Duck egg/ celeriac/ truffle

2nd

Smoked beetroot/ fermented red cabbage

Pickled cucumber/ spring greens/ nasturtium

3rd

Cauliflower/ Montgomery/ tonka

Beetroot/ alliums/ wild mushroom

4th

Blood peach soufflé/ ginger/ elderflower

Smoked banana/ parsley/ lemon/ walnut

Sea buckthorn/ white chocolate/ carrot

Selection of artisan cheese

or

As an additional course £12

Please advise of any allergies or dietary requirements