
Our Dishes

Three courses - £65*

Starter

Loch Duart salmon, cucumber, English wasabi and dill

River Kennet crayfish raviolo, watercress, confit egg yolk, Wiltshire truffle

Beer-fed Dexter beef tartar, radish, buttermilk and Granny Smith apple

Pan-fried Label Rouge foie gras, preserved damsons, parsnip and basil

Roasted veal sweetbread, chestnut purée and Scottish girolle sauce

Main

Devonshire cod, cauliflower, spiced coconut cream

Fillet of halibut, Jerusalem artichokes, mushroom purée and ceps

Slow cooked partridge, caramelised celeriac, pears and parmesan

Iron age pork tenderloin and belly, roasted cabbage, quince and pine sauce

Saddle of venison, blackberries, chervil root and red cabbage

Dessert

Espresso granita, blackcurrant cream, coffee sponge

Red wine poached pear, spiced crumble and pear cream

Black olive parfait, raspberry croquant, olive dressing

Chocolate, salted caramel, cacao nibs, fromage blanc sorbet

Seasonal farmhouse cheese platter, fennel bread

Matching wine

Three courses - £40