



tasting menu/

21/06 - late summer

linseed cracker/ mackerel/ roasted tomato chutney/ chilli

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heritage tomato tart/ basil

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crispy thai crab/ satay/ lime

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wiston estate cuvee brut traditional method west sussex 2010

laver bread sourdough/ cultured butter

treacle bread/ yeast

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duck liver/ toasted grains/

apricot/ ponzu jelly

les fosses d'hareng aocouvray 2014

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scallop curry/

wild rice/ roasted cauliflower/ sultana

gruner veltliner loss weingut jurtschitsch 2015

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quail ballotine/

english peas / truffle/ hay hollandaise

montagny bonneveaux 1er cru olivier le flave 2014

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sticky lamb rib/ honey vinegar/

smoked eel/ yoghurt/ mint

quinta de chocapalha cabernet sauvignon 2014 portugal

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derbyshire longhorn/

aged fillet & cheek/ beetroot/ charcoal

mourvedre grenache syrah rhebokskloof wine estate paarl s.a. 2013

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english strawberry/

'cheesecake'/ tonka/ balsamic

muscat de beaumes-de-venise domaine de coyeux 2009

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chocolate tree trunk/

bitter choc/ passionfruit/ coffee

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+ cheese £8

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sweets

£55 / £98 with paired wine

6 course menu also available on Wednesday + Thursday / £45

snacks/ bread/ scallop/ lamb/ beef/ strawb/ chocolate

Menu subject to daily changes. We advise that you allow at least 2.5 hours to enjoy.
Don't hesitate to inform us of ANY dietary requirements or dislikes when booking, we enjoy a challenge!