



TASTING MENU £110PP

Homemade Snacks

cheese tart, cured sea trout, crispy pork fritter

Breads & cultured butters

sourdough focaccia, bacon & shallot brioche

Celeriac broth

apple, truffle, girolles

Red Ruby beef tartare

Jerusalem artichoke, tarragon

Norfolk carrots

Wild garlic capers, coolea, pearl barley

Poached Newlyn cod

Brassicas, smoked roe sauce

Sika venison

Confit salsify, ceps, quince

Kentish blackberries

Meadowsweet, granola, meringue

Brown butter chocolate delice

Preserved cherries, milk sorbet

Wine Pairings £60 pp

2020	Touriga, Dourosa, La Rosa, Douro - Portugal
2022	Viognier Viura, 'Inmacula', Tandem, Navarra - Spain
2022	Chenin Blanc, Balade en Chenin, Clos Galerne, Anjou - France
2022	Syrah, Saint Joseph, Domaine Aléofane, Rhone Valley – France
2018	Valpolicella, Recioto, Antolini, Veneto - Italy
NV	Port, 10yr Tawny, Offley, Douro - Portugal

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Game dishes may contain lead shot.

A discretionary 12.5% service charge will be added to your bill.

VAT: 336 1080 29