

LUNCH TASTING

chiltern black ale bread

cultured butter

snacks

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garden ripe beef tomato tartare

smoked confit egg yolk, croutons, pickled cucumber, watercress

cru tavel "les hautes roches", cellier des chartreux, gard, 2021, france

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fillet of cornish seabass

pickled vegetables, charred peppers, red pepper bisque

etna rosso "civerno", terrazze dell'etna, sicilia, 2014, italy

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roast breast of adlington english label special reserve chicken

coco beans, stuffed courgette flower, courgette puree

givry 1er cru "le clos du gras long", françois lumphp, 2020, france

or

greenfield's lamb

lamb fat and herbs crust, lamb tartlet, lamb liver parfait

châteaun musar, gaston hochar, beqaa, 2017, lebanon

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pre-dessert

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sinodun hill goats' cheese soufflé

sorrel and buttermilk ice cream

beerenauslese, heidi schröck & söhne, 2018, burgenland, austria

or

english orchard cherry galette

morello cherry diplomat, 70% amedei chocolate somerset cherry brandy ice cream

"kabir" moscato di pantelleria, donnafugata, sicilia, 2022, italy

selection of British cheeses with accompanying condiments and crackers
(as an additional course £15.50 s a dessert £7.00 supplement)

six courses £85.00

£55.00 wine flight ~ £40.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £6.50

VEGETARIAN LUNCH TASTING

chiltern black ale bread

cultured butter

snacks

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garden ripe beef tomato tartare

smoked confit egg yolk, croutons, pickled cucumber, watercress

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smoked romano peppers

pickled vegetables, charred peppers, red pepper bisque, borlotti beans

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tempura courgette flower

coco beans, basil pesto, roast courgette

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pre-dessert

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sinodun hill goats' cheese soufflé

sorrel and buttermilk ice cream

or

english orchard cherry galette

morello cherry diplomat, 70% amedei chocolate somerset cherry brandy ice cream

selection of British cheeses with accompanying condiments and crackers

(as an additional course £15.50 s a dessert £7.00 supplement)

six courses £85.00

£55.00 wine flight ~ £40.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £6.50

SET LUNCH MENU

english garden peas

fennel dressing, pork belly crisp

bunter valley, leogate estate, brokenback vineyards, 2015, australia

or

garden ripe beef tomato tartare

smoked confit egg yolk, croutons, pickled cucumber, watercress

cru tavel "les hautes roches", cellier des chartreux, gard, 2021, france

samphire citrus schrub, lime

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fillet of seabream

pickled vegetables, red pepper bisque

isola dei nuraghi "silenzi", pala, 2023, sardinia, italy

nooh rosé, château la coste, provence

or

confit adlington english label special reserve chicken leg

coco beans, roast courgettes

isola dei nuraghi "silenzi rosso", pala, 2023, sardinia, italy

nooh rosé, château la coste, provence

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warm peach cake

roasted orange and ginger creme fraiche

muscat de rivesaltes, château les pins, 2021, france

apple sarratt orchard

(homemade apple syrup infused with verbena, sarratt apple juice, seedlip spice 94)

or

poached sarratt gooseberries

elderflower sponge, gooseberry sorbet

beerenauslese, heidi schrock & söhne, 2018, burgenland austria

apple sarratt orchard

(homemade apple syrup infused with verbena, sarratt apple juice, seedlip spice 94)

selection of British cheeses with accompanying condiments and crackers
(as a dessert £10.00 supplement, as an additional course £15.50)

£49.00 three courses

£30.00 wine flight ~ £25.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £6.50

VEGETARIAN SET LUNCH MENU

green pea velouté

english garden peas, fennel dressing

or

ripe beef tomato tartare

smoked confit egg yolk, croutons, pickled cucumber, watercress

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smoked romano peppers

pickled vegetables, charred peppers, red pepper bisque, borlotti beans

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warm peach cake

roasted orange and ginger creme fraiche

or

poached sarratt gooseberries

elderflower sponge, gooseberry sorbet

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coffee, tea or infusions with petit-fours £6.50