

SAMPLE DINNER MENU

3 course prix fixe menu £73 per person, with matched wines at £52 per person.

5 course prix fixe menu £95 per person, with matched wines at £78 per person.

(the 5 course menu is made up of dishes from the 3 course menu)

STARTER

Dundas Estate hare, black pudding, beetroot, pickled walnut

Chalk Stream trout tartare, kohlrabi, kale, buckwheat cracker

Chickpea pancake, courgette, sunflower seed, miso cured tofu

MAIN

Teasses Estate mallard breast & leg, turnip, salsify, haricot, liver sauce

North Sea cod, artichoke, leeks, shiso, prawn butter

Ricotta & smoked garlic ravioli, ceps, sage, butternut squash

DESSERT

Brown sugar tart

Damson trifle, vanilla, ginger, pecan

Wigmore cheese custard, walnut cake, fig, maple vinegar

(Berkshire. Pasteurised. Ewe's Milk)

Please note, a 12.5% service charge will be added to the bill.

Dietary requirements can be catered for with advanced warning.