






Dishes are prepared socially and come out when ready. We recommend three medium sized dishes from Harvested, Hooked, Farmed sections, together with a few menu items from the Prologue section followed by your favourite dessert from the Epilogue.

PROLOGUE - To Graze

ROSEMARY SOURDOUGH - Can be made Vegetarian	£5
WHIPPED PUMPKIN SEED BUTTER AND 'TWO LITTLE PIGS'	
THE CHURCHILL CUCUMBER  	£4
SOUR CREAM CURRY LONDON HONEY	
BUBBLE & SQUEAK BITES 	each £2.5
COLEMAN'S ENGLISH MUSTARD MAYO	
WHITSTAPLE ROCK OYSTER 	each £4.5
KENTISH 'TABASCO' LEEK OLIVE OIL	
CRISPY ROSETTE	each £3.5
'FISH AND CHIPS BATTER' TROUT ROE MALT VINEGAR	
DUO OF ANNA POTATO  	£6
TRUFFLE MAYO TRUMPET MUSHROOM PARMESAN	
ADD BLACK WINTER TRUFFLE	£15

HARVESTED

PORTWOOD FARM KOHLRABI   	£14
DILL HORSERADISH CUCUMBER	
GLOBE ARTICHOKE   	£15
RED ENDIVE APPLE CARAMEL	
GRILLED 'COLESLAW'    	£14
WALNUT CARROT HISPI CABBAGE	
HOMESTEAD FARM LEEK 	£17
RAREBIT SAUCE LANCASHIRE BOMB	
ADD BLACK WINTER TRUFFLE	£15

HOOKED

ORKNEY SCALLOP  	£19
JERUSALEM ARTICHOKE HAZELNUT SEA PURSLANE	
SCOTCH EGG 	£15
'NERO' CORNISH SQUID PRAWN SAFFRON	
CORNISH MACKEREL	£17
AUBERGINE BUTTERNUT SQUASH PARSLEY	
LEMON SOLE	£21
TARTARE SAUCE LEMON THROMBIAN PURPLE POTATO	

FARMED

'MORTAR & PESTLE'	£19
TARTAR OF BEEF SIRLOIN WOOD SORREL SOURDOUGH	
LIVER & ONION	£15
CHICKEN PARFAIT LOVAGE CELERY	
MANOR FARM ORGANICS LAMB	£20
SWEDE PINE NUTS ANCHOVY	
CORN FED BABY CHICKEN 	£21
SWEET CORN JUS CHICKEN MOUSSE	
ADD BLACK WINTER TRUFFLE	£15

SPECIALS Serves two

QUAIL WELLINGTON	£36
BABY BEETROOT PARIS BROWN PORT WINE	
'MAKE NO MISTEAK' BEEF - 950G	£95
42 DAY DRY AGED RIB, DAIRY COW ALLOW 40 MINUTES	
ADD BLACK WINTER TRUFFLE	£15
STICKY TOFFEE PUDDING	£18

TASTING MENU per person £48











BUBBLE & SQUEAK BITE 	
COLEMAN'S ENGLISH MUSTARD MAYO	
CRISPY ROSETTE	
'FISH AND CHIPS BATTER' TROUT ROE MALT VINEGAR	

PORTWOOD FARM KOHLRABI   	
DILL HORSERADISH CUCUMBER	

CORN FED BABY CHICKEN 	
SWEET CORN JUS CHICKEN MOUSSE	
ADD BLACK WINTER TRUFFLE	£15

VALRHONA CHOCOLATE & HAZELNUT  	
ARABICA VANILLA	

EPILOGUE

CHAUCER'S CHEESE - 90G 	£12
CAMEMBERT STYLE LAVOSHE RADISH	
PEAR CHUTNEY HERB SALAD	
BANOFFEE 	£9.5
BANANA CREAM TOFFEE	
VALRHONA CHOCOLATE & HAZELNUT   	£10
ARABICA VANILLA	
APPLE & BLACKBERRY  	£9
ALMOND BISCUIT	
SIGNATURE SWEETS   	£6
BON BON CHOCOLATE LEMON DRIZZLE	

EXECUTIVE CHEF: ROGER OLSSON

 VEGETARIAN  VEGAN  GLUTEN FREE  DAIRY FREE  CONTAINS NUTS

Please inform your waiter of any allergies or intolerance before placing your order. Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information of the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. An optional 12.5% service charge will be added to your bill.