



TASTE OF HOME

Oyster Chawanmushi, Caviar, Lovage, Lemon Verbena

Bread, Butter, Dripping, Beef Tea

Jerusalem Artichoke Quiche, Hen Of The Woods, Truffle

Scallop, Sea Buckthorn, Kohlrabi

Venison, Celeriac, Blackcurrant

Pumpkin Magnum

Parsnip, Heather Honey, Chicory Root

Darling Blue Cheese, Apple, Caramel

Sweets

£180

HERITAGE WINE PAIRING

2020 Verdelho, Vinhas do Lanco, Barbeito, Madeira, Portugal

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2024 Pinot Noir, Tolpuddle Vineyard, Coal River Valley, Australia

2021 Chardonnay, Fosil San Pablo, Zuccardi, Uco Valley, Argentina

2010 Les Pagodes de Cos, Château Cos d'Estournel,
Bordeaux, France

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NV Carcavelos Superior, Villa Oeiras, Lisbon, Portugal

1968 Moulin Touchais, Coteaux Du Layon, Loire, France

£175

SAMPLE MENU

Allergen information is available upon request. Please advise us of any allergies or dietary requirements. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.