

Beef | daikon | furikake | wild rice

Chickpea | chicken | black garlic | garden flowers

Nyetimber Blanc de Blancs | 2017 | Sussex, England

Cornfed chicken | watercress | smoked garlic | lemon thyme

Milk bread | Henstone whiskey | malt | Appleby's whey butter

Pea | quail's egg | pork | mint

Alto Los Romeros Reserva Gewurztraminer | 2024 | Central Valley, Chile

Monkfish | cashew | lemongrass | coriander

Riesling Classic, Max Ferd. Richter | 2024 | Mosel, Germany

Halibut | lobster | nori | girolles

Clos de L'Église, Mâcon-Charnay | 2024 | Maconnais, France

Rose Veal | Tramezzini | dill pickle | beetroot

Barbera d'Alba, Tibaldi | 2024 | Italy

British cheese selection (£15 per person)

Manoella 10 Year Old Tawny Port, Wine & Soul | Porto, Portugal (supplement £8.50)

Lime | yoghurt | muscovado | mint

Strawberry | yuzu | lemon verbena | meringue

Papagiannakos Melias | 2025 | Attika, Greece

Pick 'n' mix

DOCKET
restaurant

SAMPLE MENU

10 COURSE Tasting Menu £125 per person

6 Wine Pairing £95 per person

Discretionary 10% service charge is added to all bills