LUNCH TASTING

chiltern black ale bread
whipped butter

snacks

~

autumn salad

baby parsnips, mrs kirkham, hazelnut mayonnaise, pickled baby onions
f-series old vine riesling, framingham, 2023, new zealand

~

line caught cornish seabass
roasted salsify, celery, pickled cucumber, sea herbs, salsa verde
el transistor verdejo, telmo rodriguez, 2025, spain

~

saddle of oxfordshire venison
beetroot purée, pickled apple, roasted chestnuts, salt baked golden beetroot, brussels sprouts
chinon clos de l'echo, couly-dutheil, loire, 2019, france

or

partridge ballotine
cep ketchup, girolle mushrooms, date purée, baby turnips, pickled golden turnip
focara pinot noir, d.o.c colli pesaresi, mancini, marche, 2024, italy

~

pre-dessert

~

sarratt orchard poached quince
meadowsweet pastry cream, minus eight cider vinegar gel, caramelised white chocolate, apple sorbet
somerset pomona, the somerset cider brandy company, n.v., england

or

70% amadei dark chocolate mousse
chocolate sponge, blood orange sorbet
rutherglen old vine muscat, chambers, n.v., australia

selection of British cheeses with accompanying condiments and crackers
(as an additional course £16.50 s a dessert £8.50 supplement)

six courses £85.00

£60.00 wine flight ~ £40.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £7.50

VEGETARIAN LUNCH TASTING

chiltern black ale bread
whipped butter

snacks
~
autumn salad
baby parsnips, hazelnut mayonnaise, pickled baby onions
f-series old vine riesling, framingham, 2023, new zealand
~
roasted salsify
pickled cucumber, celery, sea herbs, salsa verde
el transistor verdejo, telmo rodriguez, 2025, spain
~
salt baked crapaudine beetroot
pickled apple, roasted chestnuts, beetroot purée, baby turnips, pickled golden turnip
focara pinot noir, d.o.c colli pesaresi, mancini, marche, 2024, italy
~
pre-dessert
~
sarratt orchard poached quince
meadowsweet pastry cream, minus eight cider vinegar gel, caramelised white chocolate, apple sorbet
somerset pomona, the somerset cider brandy company, n.v., england
or
70% amadei dark chocolate mousse
chocolate sponge, blood orange sorbet
rutherglen old vine muscat, chambers, n.v., australia

selection of British cheeses with accompanying condiments and crackers
(as an additional course £16.50 as a dessert £8.50 supplement)

six courses £85.00

£60.00 wine flight ~ £40.00 non-alcoholic pairing

coffee, tea or infusions, petit fours £7.50

SET LUNCH MENU

pumpkin risotto
pickled squash, toasted pumpkin seeds
chardonnay desja, vigna madre, abruzzo, 2025 italy
bulle royal sparkling blanc, ackerman, loire, france

or

smoked celeriac velouté
toasted hazelnuts, hazelnut oil
chardonnay desja, vigna madre, abruzzo, 2025 italy
bulle royal sparkling blanc, ackerman, loire, france

~

roast stone bass
jerusalem artichokes, salsa verde
nebbiolo aja, malabaila, piedmonte, 2024, italy
natureo rose, catalonia, spain

or

braised beef cheek
beetroot pureé, roasted chestnuts, brussels sprouts
nebbiolo aja, malabaila, piedmonte, 2024, italy
natureo rose, catalonia, spain

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somerset cider, apple crumble
vanilla ice cream
"ballet d'octobre", jurançon moelleux, domaine cauhapé, 2021, france
flor de sevilla

or

chocolate sponge
70% amadei dark chocolate ganache, blood orange sorbet
"ballet d'octobre", jurançon moelleux, domaine cauhapé, 2021, france
flor de sevilla

selection of British cheeses with accompanying condiments and crackers
(as a dessert £8.50 supplement, as an additional course £16.50)

£65.00 three courses

£35.00 wine flight ~ £25.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £7.50

VEGETARIAN SET LUNCH MENU

smoked celeriac velouté
toasted hazelnuts, hazelnut oil
chardonnay desja, vigna madre, abruzzo, 2025 italy
bulle royal sparkling blanc, ackerman, loire, france
~

jerusalem artichokes
pickled cucumber, salsa verde
nebbiolo aja, malabaila, piedmonte, 2024, italy
natureo rose, catalonia, spain
~

somerset cider, apple crumble
vanilla ice cream
"ballet d'octobre", jurançon moelleux, domaine cauhapé, 2021, france
flor de sevilla

or

chocolate sponge
70% Amadei chocolate ganache, blood orange sorbet
"ballet d'octobre", jurançon moelleux, domaine cauhapé, 2021, france
flor de sevilla

selection of British cheeses with accompanying condiments and crackers
(as a dessert £8.50 supplement, as an additional course £16.50)

£65.00 three courses

£35.00 wine flight ~ £25.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £7.50