

ARTICHOKE MENU

chiltern black ale bread

sage butter

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amuse bouche

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tuna tartare

pickled mooli, sea urchin mayonnaise, radish

wye valley asparagus

confit egg puree, herb pesto, ewe's curd, black truffle

pan roasted quail

stuffed and rolled leg, chanterelle mushrooms, pickled mushrooms

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cornish halibut

white asparagus, hollandaise sauce

roast breast of adlington english label special reserve chicken

lettuce puree, confit gem, crispy chicken wing, old winchester custard

saddle of greenfield farm lamb

first of the english peas, braised lamb shoulder and mint kiev, confit potato

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rhubarb savarin

poached rhubarb, vanilla ice cream, rhubarb soup

amadei white chocolate tart

poached strawberries, minus eight and strawberry puree, tarragon,
strawberry sorbet

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

£85.00 three courses on Wednesday and Thursday evening

£95.00 three courses on Friday evening

coffee, tea or infusions with petit-fours £7.50

TASTING MENU

chiltern black ale bread

sage butter

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snacks

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tuna tartare

pickled mooli, sea urchin mayonnaise, radish
sicilia "nozze d'oro", tenuta regaleali, sicily, 2023, italy

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wye valley asparagus

confit egg puree, herb pesto, ewe's curd, black truffle
"m3 chardonnay", shaw & smith, adelaide hills, 2024, australia

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pan roasted quail

stuffed and rolled leg, chanterelle mushrooms, pickled mushrooms
morgon "côte de puy", domaine javerniere, beaujolais, 2022, france

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cornish halibut

white asparagus, hollandaise sauce
sauvignon blanc, greymacke, marlborough, 2024, new zealand

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roast breast of adlington english label special reserve chicken

lettuce puree, confit gem, crispy chicken wing, old winchester custard
"peter max pinot noir", crystallum, cape south coast, 2024, south africa

or

saddle of greenfield farm lamb

first of the english peas, braised lamb shoulder and mint kiev, confit potato
falerno del massico "collecastrese", villa matilde, campania, 2020, italy

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pre-dessert

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rhubarb savarin

poached rhubarb, vanilla ice cream, rhubarb soup
sauternes, château villefranches, bordeaux, 2023, france

or

amadei white chocolate tart

poached strawberries, minus eight and strawberry puree, tarragon,
strawberry sorbet
"rosé", offley, porto, nv, portugal

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

£120.00 on Wednesday and Thursday evenings, and at lunchtime Thursday to
Saturday.

£130.00 on Friday and Saturday evenings.

£90.00 wine flight ~ £60.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £7.50

VEGETARIAN ARTICHOKE MENU

chiltern black ale bread

sage butter

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amuse bouche

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broccoli velouté

pickled broccoli, toasted walnuts, walnut oil

wye valley asparagus

confit egg puree, herb pesto, ewe's curd, black truffle

mushroom mille-feuille

mixed wild mushrooms, pickled onions, mushroom puree

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butter poached asparagus

leeks, charred tender stem broccoli, hollandaise sauce

roasted baby gem

first of the english peas, pea puree, old winchester custard

~

rhubarb savarin

poached rhubarb, vanilla ice cream, rhubarb soup

amadei white chocolate tart

poached strawberries, minus eight and strawberry puree, tarragon,
strawberry sorbet

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

£85.00 three courses on Wednesday and Thursday evening

£95.00 three courses on Friday evening

coffee, tea or infusions with petit-fours £7.50

VEGETARIAN TASTING MENU

chiltern black ale bread

sage butter

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snacks

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broccoli velouté

pickled broccoli, toasted walnuts, walnut oil

plexus, john duval, barossa, 2023, australia

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wye valley asparagus

confit egg puree, herb pesto, ewe's curd, black truffle

"m3 chardonnay", shaw & smith, adelaide hills, 2024, australia

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mushroom mille-feuille

mixed wild mushrooms, pickled onions, mushroom puree

morgon "côte de puy", domaine javernniere, beaujolais, 2022, france

~

butter poached asparagus

leeks, charred tender stem broccoli, hollandaise sauce

sauvignon blanc, greynacke, marlborough, 2024, new zealand

~

roasted baby gem

first of the english peas, pea puree, old winchester custard

"peter max pinot noir", crystallum, cape south coast, 2024, south africa

~

pre-dessert

~

rhubarb savarin

poached rhubarb, vanilla ice cream, rhubarb soup

sauternes, château villefranches, bordeaux, 2023, france

or

amadei white chocolate tart

poached strawberries, minus eight and strawberry puree, tarragon, strawberry sorbet

"rosé", offley, porto, nv, portugal

selection of British cheeses with accompanying condiments and crackers

(as an additional course £16.50 as a dessert £8.50 supplement)

£120.00 on Wednesday and Thursday evenings, and at lunchtime Thursday to Saturday.

£130.00 on Friday and Saturday evenings.

£90.00 wine flight ~ £60.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £7.50

LUNCH TASTING

chiltern black ale bread

sage butter

snacks

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wye valley asparagus

confit egg puree, herb pesto, ewe's curd, black truffle
"m3 chardonnay", shaw & smith, adelaide hills, 2024, australia

~

cornish halibut

white asparagus, hollandaise sauce
sauvignon blanc, greymacke, marlborough, 2024, new zealand

~

roast breast of adlington english label special reserve chicken

lettuce puree, confit gem, crispy chicken wing, old winchester custard
"peter max pinot noir", crystallum, cape south coast, 2024, south africa

or

saddle of greenfield farm lamb

first of the english peas, braised lamb shoulder and mint kiev, confit potato
falerno del massico "collecastrese", villa matilde, campania, 2020, italy

~

pre-dessert

~

rhubarb savarin

poached rhubarb, vanilla ice cream, rhubarb soup
sauternes, château villefranches, bordeaux, 2023, france

or

amadei white chocolate tart

poached strawberries, minus eight and strawberry puree, tarragon, strawberry sorbet
"rosé", offley, porto, nv, portugal

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

SET LUNCH MENU

broccoli velouté

pickled broccoli, toasted walnuts, walnut oil

plexus, john duval, barossa, 2023, australia

real drinks sparkling tea, dry

or

wye valley asparagus

herb pesto, confit egg puree

sauvignon blanc, greymacke, marlborough, 2024, new zealand

real drinks sparkling tea, blush

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roast stone bass

butter poached leek, hollandaise sauce

saumur blanc, domaine des sables verts, loire valley, 2024, france

riesling zero, steinbock, germany

or

confit leg of adlington english label special reserve chicken

lettuce puree, braised baby gem

« biosphere pinot noir », lothian vineyards, elgin, 2025, south africa

noob rosé, château la coste, provence, france

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strawberry set cream

poached strawberries, strawberry sorbet

rosé, offley, nv, porto, portugal

strawberry sour

or

rhubarb crumble

vanilla ice cream

sauternes, château villefranches, bordeaux, 2023, france

blood orange sour

**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 LUNCH TASTING

chiltern black ale bread
sage butter

snacks

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mushroom mille-feuille
mixed wild mushrooms, pickled onions, mushroom puree

~

butter poached asparagus
leeks, charred tender stem broccoli, hollandaise sauce

~

roasted baby gem
first of the english peas, pea puree, old winchester custard

~

pre-dessert

~

rhubarb savarin
poached rhubarb, vanilla ice cream, rhubarb soup
or

amadei white chocolate tart
poached strawberries, minus eight and strawberry puree, tarragon,
strawberry sorbet

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

VEGETARIAN SET LUNCH MENU

broccoli velouté

pickled broccoli, toasted walnuts, walnut oil

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butter poached leek

charred tender stem broccoli, hollandaise sauce

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strawberry set cream

poached strawberries, strawberry sorbet

or

rhubarb crumble

vanilla ice cream

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