3 Courses 95

125ml Glasses

To Start

Cornish lobster ravioli, Babylonstoren clementine, bisque *620kcal*

Brut Rosé, NV - Billecart-Salmon - Champagne, France +27

Potato and January king cabbage terrine, buffalo kefir, Wiltshire truffle *1130kcal*

Pouilly-Fuissé, 2014 - Joseph Burrier - Burgundy, France +23

David's Jerusalem artichokes, cavalo nero cream, Andrew's culatello *410kcal*

RB28 Blanc de Noirs, NV - Exton Park - Hampshire, England +22.5

Cameron's buffalo veal tartare, Exmoor caviar, buddha's hand *549kcal*

Brunello di Montalcino 'MOZ'ART', 2018 - Paradiso di Frassina - Tuscany, Italy +21.5

To Follow

Estate venison, celeriac, David's beetroots & sprout tops *1480kcal*

Spätburgunder, 2015 - Schloss Reinhartshausen - Rheingau, Germany +39.5

Estate lamb, apple sourdough sauce, Ellie's chard, grelot onions *1725kcal*

Morei, 2022 - Agricola Foradori - Trentino, Italy +19.5

Cornish monkfish, David's leeks, Car Y Mor clams veloute *1230kcal*

Pinot Noir 'Bannockburn', 2022 - Felton Road - Central Otago, New Zealand +28.5

David's cauliflower, crown prince and saffron tart *1030kcal*

Campo del Guardiano Orvieto Superiore, 2017 - Il Pallazone - Umbria, Italy +22.5

Sides +8

Crispy potatoes, leek top aioli *420kcal*

Estate head lettuce, green zest buttermilk *150kcal*

Estate greens, seaweed butter *180kcal*

To Finish

70 ml Glasses

Russet apple, garden herbs, cyder,
roast vanilla & estate sourdough ice cream *752kcal*

Vignamaggio - Vin Santo, 2015 - Tuscany, Italy +16

Baked cream, black cardamom, Ellie's estate stem ginger *1197kcal*

Marc Brédif - Vouvray Nectar, 1997 - Loire Valley, France +24

Chocolate Delice, buffalo yoghurt & yuzu ice cream, candied mandarin *572kcal*

Antolini - Recioto della Valpolicella, 2022 - Veneto, Italy +12

West Country cheese & crackers +12 *1223kcal*

Quinta da Corte - 10yr Tawny Port - Porto, Portugal +17

Toasted vanilla ice cream, espresso *187kcal*

Royal Tokaji - Szamorodni, 2019 - Tokaji, Hungary +7