3 Courses 95

125ml Glasses

To Start

David's estate mosquee de Provence, pappardella,
Westcombe ricotta, Wiltshire truffle *476kcal*
Pouilly-Fuissé, 2014 - Joseph Burrier - Burgundy, France +23

Cornish diver scallop, mussels, estate leeks, sourdough *840kcal*
Le Crozet, 2024 - Florent Thinon - Loire Valley, France +13

Margaretha's buffalo stracciatella, estate culatello, citrus, winter leaves *314kcal*
Contacto Loureiro, 2024 - Anselmo Mendes - Lima Valley, Portugal +7.5

David's klimaro cabbage, estate beetroots, English fava bean cream, agrodolce *439kcal*
Malagousia, 2024 - Ktima Gerovassiliou - Epanomi, Greece +11

To Follow

Wild seabass, estate cauliflower, vadouvan, fennel *1480kcal*
RB28 Blanc de Noirs, NV - Exton Park - Hampshire, England +22.5

BBQ lamb, estate cavolo nero, Jerusalem artichokes *1277kcal*
Morei, 2023 - Agricola Foradori - Trentino, Italy +19.5

Celeriac fondant, Wiltshire truffle, estate carrot, marigold *945kcal*
Grossi Laüe Pinot Noir, 2015 - Famille Hugel - Alsace, France

Cameron's British White beef,
honey parsnips, pickled giroles, estate greens *825kcal*
Connetable de Talbot, 2018 - Château Talbot - Bordeaux, France +20

Sides +8

Crispy potatoes, leek top aioli

Estate leaves/head lettuce, green zest buttermilk

Estate greens, seaweed butter

To Finish

70 ml Glasses

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

Domaine d'Ourea - Muscat Beaumes de Venise, 2023 - Rhône, France +6.5

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

Yalumba - FSW Botrytis Viognier, 2023 - Barossa Valley, Australia +10

Beetroot chocolate tart, babel, poached pear, pear sorbet *566kcal* *Antolini - Recioto della Valpolicella, 2022 - Veneto, Italy +12*

West Country cheese & crackers +12 *1223kcal*
Vignamaggio - Vin Santo, 2015 - Tuscany, Italy +16

Toasted vanilla ice cream, espresso *187kcal*
Royal Tokaji - Szamorodni, 2019 - Tokaji, Hungary +7

Tea & coffee +5