

## *To Start*

Spiced estate crown prince squash soup £11 *332kcal*

*Hadspen Hopped Cyder, 2024 +4*

David's beetroots, buffalo hang op borani, kale £13 *285kcal*

*The Newt Dabinett Cyder, 2022 +3.75*

Margaretha's buffalo stracciatella, heritage carrots, chermoula £13

*511 kcal*

*Kingston Black Club Special Cyder, 2023 +4.5*

Smoked haddock cake, estate leek, kosho veloute £18 *483 kcal*

*The Winston Sparkling Cyder, 2021 +10*

*Cyder served in 175ml glasses*

## *To Follow*

Brixham seabass, estate cauliflower, lemon butter £37 745kcal  
*Kingston Black Single Orchard Cyder, 2021 +4.5*

Cameron's British White beef,  
David's artichokes & kalettes, bone marrow sauce £39 825kcal  
*Master's Oak Reserve Cyder, 2022 +4*

Estate Dorset Down lamb,  
olive green lentils, crown prince squash, salsa verde £37 736kcal  
*Barrel Fermented, Vilberie Cyder, 2021 +4.5*

Estate turnip, pearl barley, herb dressing, marigold £34 628kcal  
*Katy Special Cyder, 2024 +4*

## *Sides +8*

Crispy potatoes, leek aioli 291kcal

Estate greens, seaweed butter 278kcal

Estate leaves/head lettuce, green zest buttermilk 178kcal

## *To Finish*

70 ml Glasses

Russet apple, garden herbs, cyder, roast vanilla & estate sourdough  
ice cream £12 <sup>752kcal</sup>

*The Newt Yarlinton Mill Ice Cyder, 2023 +12*

Baked cream, black cardamom, Ellie's estate stem ginger £11 <sup>1197kcal</sup>

*The Newt Ice Cyder, 2021 +12*

Chocolate delice, buffalo yoghurt & yuzu ice cream, candied  
Babylonstoren mandarin £14 <sup>572kcal</sup>

*Temperley 20-Year-Old Somerset Cider Brandy +54*

West Country cheese & crackers £15 <sup>1223kcal</sup>

Kirsh gelato, espresso £8 <sup>187kcal</sup>