

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 752kcal

The Newt Yarlington Mill Ice Cyder, 2023 +12

Baked cream, black cardamom, Ellie's estate stem ginger £11 1197kcal
The Newt Ice Cyder, 2021 +12

Chocolate delice, buffalo yoghurt & yuzu ice cream, candied
Babylonstoren mandarin £14 572kcal
Temperley 20-Year-Old Somerset Cider Brandy +54

West Country cheese & crackers £15 1223kcal

Kirsh gelato, espresso £8 187kcal