3 Courses 95

125ml Glasses

To Start

Koginut squash, coco de paimpol, Wiltshire truffle *573kcal*

Chante-Alouette, 2023 - Michel Chapoutier - Rhône, France +21

Estate beef carpaccio, figs, smoked cremė fraiche, mustard *410kcal*

Moulin-á-Vent ' Les Grenėriers, 2022 - Domaine de Colonat - Beaujolais, France +12.

Car-Y-Mor lobster, estate tomato, lemon verbena *549kcal*

Grand Rosé, NV - Gosset - Aÿ, Champagne +27

Cornish tuna, Sprankle ponzu, seaweed, Nashi pear *379kca*

Terre D'Emotion Blanc de Noirs, NV - Charpentier - Marne, Champagne +23

To Follow

Estate venison, elderberry, celeriac, chanterelles *978kcal*

Domaine Mayard - Châteauneuf-du-Pape, 2023 - Rhône, France +27.5

Cornish red mullet, Ellie's leeks, cauliflower, saffron, trout roe *1015kcal*

Milagres 'Purple Edition' Alvarinho, 2016 - Quinta da Pedra - Minho, Portugal +18.5

British White Beef, kalibos cabbage, black garlic, chestnut *1028kcal*

Echo de Lynch-Bages, 2020 - Château Lynch-Bages- Pauillac, France +19.25

Beetroot tarte tatin, buffalo yoghurt, fennel pollen *897kcal*

Pouilly-Fumé 'Terres Blances', 2024 - Domaine Bouchot - Loire Valley, France +14.25

Sides +8

Suffolk potatoes, garden herb butter *224kcal*

Farm greens, seaweed butter *180kcal*

Winter leaves, green zest buttermilk *150kcal*

To Finish

70 ml Glasses

Fig leaf panna cotta, Babel figs, roibos *581kcal*

Tenuta Olim Bauda - 'Centive' Moscato d'Asti, 2021 - Piedmont, Italy - 125ml +7.5

Estate quince & apple crumble, calvados ice cream *732kcal*

Marc Brédif - Vouvray Nectar, 1997 - Loire Valley, France +20

Chocolate delice, chamomile strawberry, milk ice cream *542kcal*

Taylor's - 40 year Tawny Port - Porto, Portugal +27.5

West Country cheese & crackers +12 *1223kcal*

Taylors' Vintage Port, 1994 - Porto, Portugal +22

Toasted vanilla ice cream, espresso *187kcal*

Royal Tokaji - Szamorodni, 2019 - Tokaji, Hungary +10

Tea, coffee & petit fours +8.50