3 Courses 95

125ml Glasses

To Start

Barley arancini, basil mayo, David's glass house tomatoes
Godello, 2021 - Adega Ponte de Baga - Ribeira Sacra, Spain +8.5

Spiced monkfish, estate squash, squid ink aioli
Hundred Hills - Hillside No. 3, 2019 - Oxfordshire, England +18

Wood pigeon, beetroot, tamari seeds
Famille Hugel - Grossi Laüe Pinot Noir, 2015 - Alsace, France +22

Margaretha's buffalo mozzarella, heritage carrots, chermoula
Joseph Burrier – Pouilly-Fuissé, 2014 – Burgundy, France +23

To Follow

Estate squash gnocchi,
squash purée, pickled blackberries, crispy sage, truffle
Morey-Saint-Denis, 2018 - Domaine Bruno Clair - Burgundy, France +22.5

Cameron's British White beef, girolles, mushroom aioli
Connetable de Talbot, 2018 - Château Talbot - Saint-Julien, Bordeaux +20

Wild bass, celeriac, estate apple, seaweed
Rosé, NV - Billecart-Salmon - Champagne, France +27
OR
Cuvée Marylou, 2023 - Guy Breton - Beaujolais, France +15

Estate Dorset Down lamb,
buffalo hang op, tomato, sweetcorn, chimichurri
Morei, 2023 - Agricola Foradori - Trentino, Italy +19.5

Sides +8

Crispy potatoes, pumpkin seed pesto, pickles

Chicory, figs, walnut

Estate greens, romesco, ferments

To Finish

70 ml Glasses

Almond fennel cake, apples, toffee, vanilla cream *458kcal*

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

Beetroot chocolate tart, raspberry *566kcal*

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

Lemon verbena burnt cream, estate quince, ginger crumb *538kcal*

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

Toasted vanilla ice cream, espresso *187kcal*

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

West country cheese & crackers +12 *1223kcal*

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