

3 Courses 95

125ml Glasses

To Start

David's glass house tomato salad, consommé, basil

Domaine Crochet – Sancerre, 2024 – Loire Valley, France +12

Cornish crab, estate cucumber, fettuccine

Hundred Hills – Hillside No.3, 2019 – Oxfordshire, England +18

Mackerel, estate beetroot, tamari seeds

Ledda – Solianu Vermentino, 2021 – Sardinia, Italy +13.5

Margaretha's goat's curd, Heritage carrots, samphire

Adega Ponte de Baga – Godello, 2021 – Ribeira Sacra, Spain +8.5

To Follow

David's patty pan,
pumpkin seed romesco, Margaretha's goat's cheese
Sebastien Christophe – Chablis, 2022 – Burgundy, France +12

Cameron's British White Beef sirloin,
oyster mushrooms, peppercorn sauce
Kleinood - John Spicer Syrah, 2016 - Stellenbosch, South Africa +19

Wild bass, estate beans, The Newt Kingston Black cyder
Guy Breton – Cuvée Marylou, 2023 – Beaujolais, France +15

Estate Dorset Down lamb, smoked leek, tomato
Kistler – Pinot Noir, 2021 – Sonoma River, USA +29

Sides +8

Jersey Royal potatoes & confit garlic butter

Barbeque hispi, harissa, pickled walnut

Estate greens, toasted seeds

To Finish

70 ml Glasses

Almond fennel cake, cherries, vanilla cream

Heidi Schröck – Beerenauslese, 2020 – Rust, Austria +15

Beetroot chocolate tart, strawberry

Mas Amiel – Maury, 2022 – South West, France +9

Lemon verbena burnt cream, babel, blueberries, ginger

Vignamaggio – Vin Santo, 2015 – Tuscany, Italy +11

Toasted vanilla ice cream, espresso

Klein Constantia – Vin de Constance, 2019 – Constantia, South Africa +25

West country cheese, crackers +12

Taylor's – Late Bottled Vintage, 2019 – Vila Nova de Gaia, Portugal +9

Tea & coffee +4