3 Courses 95

125ml Glasses

To Start

Pappardella, Margaretha's buffalo hangop, peas, broad beans *598kcal*

Pinot Gris, 2021- Famille Hugel - Alsace, France +13.25

Cornish scallop, fennel, estate elderflower *410kcal*

Albore, 2024 - Nicolas Mariotta Bindi - Corsica, France +14.5

Sam's tomatoes, Margaretha's mozzarella, Costate courgettes, black olives *549kcal*

Grüner Veltliner Käferberg Reserve, 2023 - Weingut Rabl - Kamptal, Austria +12

Dorset lamb rissole, Jack's radishes, chermoula *539kcal*

Pinot Noir 'Bannockburn', 2022 - Felton Road - Central Otago, New Zealand +24.25

To Follow

British White beef, Violet artichokes, estate garlic, Babel *1180kcal*

Bear Cub, 2021 - Pursued by Bear - Columbia Valley, USA +17

Wild Seabass, Jersey Royals, young vegetables *1230kcal*

Pouilly-Fuissé, 2014 - Joseph Burrier - Burgundy, France +20.5

Dorset lamb, Jack's kohlrabi, seaweed butter, parsley *1085kcal*

Grossi Laüe Pinot Noir, 2015 - Famille Hugel - Alsace, France +19

Beetroot & smoked Sam's tomato tart, Ellie's herbs *957kcal*

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

Sides +8

Jersey Royals, Ellie's lovage *824kcal*

Farm greens, Seaweed butter *180kcal*

Lettuce head, green Buddha's hand buttermilk *150kcal*

To Finish

70 ml Glasses

British apple, garden herbs, cyder,
roast vanilla & estate sourdough ice cream *752kcal*

Vignamaggio - Vin Santo, 2017 - Tuscany, Italy +13.5

Choux bun, British strawberries,
buffalo cream & white chocolate *572kcal*

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

Chocolate delice, Todoli citrus, milk ice cream *542kcal*

Antolini - Recioto della Valpolicella, 2022 – Veneto, Italy +12.5

West Country cheese & crackers +12 *1223kcal*

Quinta da Corte - 10yr Tawny Port - Porto, Portugal +14.5

Toasted vanilla ice cream, espresso *187kcal*

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

Tea, coffee & petit fours +8.50