

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

Domaine de L'Ecu - Orthogneiss, 2023 - Loire Valley, France +10

Sam's tomatoes, stracciatella, 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, Jack's young garlic, violet artichokes, Babel *1180kcal*

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

Wild Brixham seabass, Cornish potatoes, young vegetables *1230kcal*

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

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

Assmannshäuser Höllenberg Spätburgunder, 2015 - Schloss Reinhartshausen - Rheingau, Germany +28

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

Sancerre, 2024 - Domaine Crochet - Loire Valley, France +12.50

Sides +8

Mashed Potato *824kcal*

Farm greens, Café de Paris 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, Buffalo yoghurt 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