

To Start

Wild garlic & nettle soup, smoked crème fraiche +13 *332kcal*

Hadspen Hopped Cyder, 2024 +4

Beetroots, cauliflower tahini, smoked quinoa +13 *285kcal*

The Newt Dabinett Cyder, 2022 +3.75

Parsley cavatelli, Cameron's buffalo ragout, stracciatella +17 *511 kcal*

Kingston Black Club Special Cyder, 2023 +4.5

Grey mullet, forced rhubarb, orangequat, sea vegetables +18 *483 kcal*

The Winston Sparkling Cyder, 2021 +10

Cyder served in 175ml glasses

To Follow

Chalk Stream trout,
blood orange hollandaise, radish, red russian kale +37 *745kcal*

Kingston Black Single Orchard Cyder, 2021 +4.5

Cameron's lamb shoulder,
Jack's artichokes, variegated kale, carrot puree +37 *825kcal*

Master's Oak Reserve Cyder, 2022 +4

Estate venison,
organic black lentils, celeriac remoulade, salsa verde +39 *736kcal*

Barrel Fermented, Vilberie Cyder, 2021 +4.5

Fire roasted celeriac,
slow cooked cannellini beans, Sam's tomato agresto +34 *628kcal*

Katy Special Cyder, 2024 +4

Sides +8

Mash potatoes *824kcal*

Farm greens, seaweed butter *180kcal*

Estate leaves head lettuce, green zest buttermilk *150kcal*

To Finish

70 ml Glasses

British apple, garden herbs,
cyder, roasted vanilla & estate sourdough ice cream +12 *752kcal*

The Newt Yarlington Mill Ice Cyder, 2023 +12

Choux bun, Ellie's rhubarb,
estate buffalo & white chocolate cream +11 *572kcal*

The Newt Ice Cyder, 2021 +12

Chocolate delice, buffalo yoghurt & yuzu ice cream,
candied Todoli citrus +14 *572kcal*

Temperley 20-Year-Old Somerset Cider Brandy +54

West Country cheese & crackers +16 *1223kcal*

Toasted Vanilla ice cream, espresso +8 *187kcal*