3 Course Lunch 65 or 2 Course Lunch 55

To Start

Mosquee de Provance soup, smoked crème fraiche,
tamari seeds *352kcal*

The Vigneron +24

Margaretha's mozzarella,
Nashi pear, bitter leaves, Black bee honey *485kcal*

Suurlemoen +22

Estate oat risotto, Jack's Jerusalem artichokes,
Wilshire truffle *511kcal*

The Oakroom +19

Cornish mackerel, green tomatoes,
cucumelon, Muscat grape *483kcal*

Hearth & Hive +21

All cocktails served from Hadspen Bar

To Follow

Sunday Roast

British White beef & braised beef shin *1319kcal*

Echo de Lynch Bages, 2020 - Chateau Lynch-Bages - Pauillac, Bordeaux +19.25

or

Dorset Down lamb & braised shoulder *1237kcal*

Jürgen Ellwanger Lemberger GG, 2022 - Württemberg, Germany +19.25

All served with Yorkshire pudding, roast potatoes, squash puree, estate greens

Chalk Stream trout,

Maltaise sauce, baby leeks, estate Prickly pear *745kcal*

Chassagne-Montrachet, 2023 - Domaine Bertrand Bachelet - Burgundy, France +25

Crown Prince squash, black barley, Vadouvan yoghurt *628kcal*

Grüner Veltliner, 2024 - Weingut Rabl - Kamptal, Austria +12

Sides +8

Estate greens

Jack's beetroot gratin

Winter leaves, green zest buttermilk

To Finish

70 ml Glasses

Russet apple,
cyder brandy, white chocolate, sourdough ice cream *572kcal*

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

Fig leaf panna cotta, Babel figs, Honeybush *752kcal*

Tenuta Olim Bauda - 'Centive' Moscato d'Asti, 2021 - Piedmont, Italy - 125ml +7.5

Chocolate delice,
camomile strawberry, buffalo milk ice cream *542kcal*

Taylor's - 40 year Tawny Port - Porto, Portugal +27.5

West Country cheese & crackers +12 *1223kcal*

Fonseca - Vintage Port, 2009 - Porto, Portugal +13.5

Toasted vanilla ice cream, espresso *187kcal*

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

Tea, coffee +5
&
Petit fours +3.50