3 Course Lunch 65 or 2 Course Lunch 55

To Start

Chilled estate tomato & cucumber soup *235kcal*
First Fall, 2025 +5

Margaretha's mozzarella, Organza tomato, Ellie's herbs *285kcal*
Hadspen Hopped, 2023 +4

Parsley cavatelli,
British White ragu, Margaretha's stracciatella *385kcal*
Two Orchards, 2024 +5

Cornish bream
Ellie's rhubarb, Sucrena orange, sea vegetables *249 kcal*
Wyvern Wing Fine Cyder, 2024 +7

Cyder served in 175ml glasses

To Follow

Sunday Roast

British White beef & braised beef shin *1319kcal*

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

or

Estate Lamb & braised lamb shoulder *1237kcal*

Morei, 2022 - Agricola Foradori - Trentino, Italy +19.5

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

Chalk stream trout,

bouillabaisse, Tropea onion, estate leeks *745kcal*

The Cut, Chardonnay, 2023 - The Heretics - Essex, England +14.5

Violet artichokes

green asparagus, broad beans, peas, Yarlton Sleight *628kcal*

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

Sides +8

Estate greens

Cauliflower cheese

To Finish

70 ml Glasses

Mayatt's apricot cobbler,
lemon verbena, cyder ice cream *752kcal*
The Newt Ice Cyder - 2021 – Somerset +9

Chocolate Delice, candied orange, buffalo milk ice cream *542kcal*

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

Choux bun, British strawberries,

estate buffalo & white chocolate cream *572kcal*
Marc Brédif - Vouvray Nectar, 1997 - Loire Valley, France +20

West Country cheese & crackers *1223kcal*

Quinta da core- 10yr Tawny port- Portugal +14.5

Toasted vanilla ice cream, espresso *187kcal*
Royal Tokaji - Szamorodni, 2019 - Tokaji, Hungary +10

Tea & coffee +5