3 Course Lunch 65 or 2 Course Lunch 55

To Start

Chilled pea, nasturtium & preserved lemon soup, estate cucumber *332kcal*

Baby beetroot, estate flowers, tamari seeds *285kcal*

Margaretha's buffalo mozzarella, estate tomatoes, raspberries *511 kcal*

BBQ mackerel, greengage, BBQ baby gem *483 kcal*

To Follow

Sunday Roast

British White Sirloin & slow braised beef shin *1319kcal*

Château Haut-Bages Libéral - La Chapelle - Pauillac, 2017 +16

or

Estate Dorset Down lamb leg & slow cooked shoulder *1237kcal*

Agricola Foradori - Morei, 2023 - Trentino, Italy +19.5

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

Trout, fine beans, crispy potatoes *770kcal*

Nicolas Mariotti Bindi - 'Albore' Blanc, 2024 - Corsica, France +14

Fennel panelle, courgette, toasted seeds *628kcal*

Anselmo Mendes - Contacto Loureiro, 2024 - Lima Valley, Portugal +7.5

Sides +8

Estate squash, harissa buffalo yoghurt

Cauliflower cheese

To Finish

Lemon verbena burnt cream, Babel, blueberries, ginger
Domaine d'Ourea - Muscat Beaumes de Venise, 2023 - Rhône, France +6.5

Beetroot chocolate tart, strawberry
Antolini - Recioto della Valpolicella, 2022 - Veneto, Italy +12

Almond fennel cake, English cherries, Chantilly *458kcal*
Yalumba - FSW Botrytis Viognier, 2023 - Barossa Valley, Australia +10

West Country cheese & crackers +12 *1223kcal*
Vignamaggio - Vin Santo, 2015 - Tuscany, Italy +16

Chocolate croissant bread & butter pudding,
thyme & cyder brandy custard *187kcal*
Royal Tokaji - Szamorodni, 2019 - Tokaji, Hungary +7

Tea & Coffee +5