



Sample a la carte menu

Starter

Beef Tartare, aged soy sauce, pickled wild garlic, egg yolk, black garlic emulsion

Pan seared scallop, apple, eel, smoked almond sauce

Portland crab salad, ponzu jelly, kohlrabi, seaweed

Ricotta and artichoke raviolo, trumpet

Rosary goats cheese, beetroot, hazelnut

Heritage Beetroot salad, feta, walnuts (vegan)

Artichoke veloute, trumpets, fermented artichoke, chives (vegan)

Main

Venison loin, black pudding, cep, red cabbage

Beef flat iron steak, short rib, carrot, black garlic, shallot tatin

Cod loin, cauliflower, maitake, sake beurre blanc

Stone bass, crown prince, razor clam, dashi

Smoked Lyburn gnocchi, barbecue butternut, sage, potato cream

Cep risotto, shitake, lemon gel, pine nuts (vegan)

Crown prince, hen of the woods, pumpkin seeds (vegan)

Dessert

Yoghurt mousse, honey, lemon linzer, plum sorbet

Coffee and praline choux bun, espresso jelly, hazelnuts

46% Bahibe chocolate mousse, pecans, ginger, pear sorbet

Blackberry souffle, lavender and vanilla ice cream

Winslade brie, honey garlic brioche, greengage compote

Vanilla pannacotta, blackberry (vegan)

Dark chocolate cremeaux, peacns, pear sorbet (vegan)

Three-courses £85 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.