

TASTE OF WINTER

In seed time learn, in harvest teach, in winter enjoy.

Shauna's sourdough, Dorset snail, cep

—

Shrimp tartar, shellfish bisque, coriander *

—

Sharpe's Express 1900, trompette, Tunworth, truffle *

—

Crispy pork jowl, purple sprouting broccoli, liquorice*

—

Kohlrabi, ragu, cecina, smoked bone marrow

—

Herdwick lamb, crispy breast, chimichurri, cucumber *

or

Saddle of venison, beetroot, sorrel, parsnip

—

Bergamot, iced tea, meringue

—

Toffee, peanut, milk chocolate nougat *

—

Sourdough, 38% chocolate - *in collaboration with Paul A. Young*

* 5 COURSES £105

SOMMELIER'S SELECTION £75

PRESTIGE SELECTION £175

8 COURSES £120

SOMMELIER'S SELECTION £95

PRESTIGE SELECTION £195



PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL