



Baked watermelon, sumac tapioca, raspberry vinegar
Cured mackerel, lemon curd, gochujang
Cheese doughnut
Tomato & black olive

Rathfinny, Classic Cuveé 2018, Sussex, United Kingdom

Chicken

Glazed chicken wing, chicken & miso mousse, pickled kohlrabi

Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA

Carrot

Chantenay carrots, pickled trompets, ginger bread, yeast

Artelium, Pinot Gris, 2020, Sussex, England

Brill

Pan fried brill, watercress & white bean purée, asparagus, BBQ octopus

Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Spain

or

Monkfish [£5 Supplement]

BBQ Monkfish, squid fricassee, roasted tomato fondue, pickled ginger

Amalaya, Torrontes/ Riesling Blend, 2020, Salta, Argentina

Lamb

Maple & soy cured lamb rump, tenderstem broccoli, lemon curd, poppyseed

Opposites Attract Episode 32, Liberator Wines, Shiraz Blend, 2019, South Africa

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

Tonka

Tonka bean pannacotta, chicory compote, pumpkin seed oil

Chocolate

Caramel chocolate cremeaux, celeriac ice cream, celeriac crisp

Cline Cellars, Late Harvest Mourvèdre, 2017, Sonoma, USA

Signature Menu - £90

Wine Flight - £65 | Cocktail Pairing - £65 | Non-Alcoholic Pairing - £45



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Mushroom

Miso enoki mushroom, egg yolk, cured celeriac, parmesan
Rag & Bone, Magpie Estate, Riesling, 2021, Clare Valley, Australia

Chicken

Glazed chicken wing, chicken & miso mousse, pickled kohlrabi
Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA

Scallop

Pan fried scallop, roasted banana, lemongrass cream, sesame cracker
Bricco Ciliegie, Giovanni Almondo, Arneis, 2020, Piemonte, Italy

Carrot

Chantenay carrots, pickled trompets, ginger bread, yeast
Artelium, Pinot Gris, 2020, Sussex, England

Brill

Pan fried brill, watercress & white bean purée, asparagus, BBQ octopus
Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Spain

or

Monkfish [£5 Supplement]

BBQ Monkfish, squid fricassee, roasted tomato fondue, pickled ginger
Amalaya, Torrontes/ Riesling Blend, 2020, Salta, Argentina

Lamb

Maple & soy cured lamb rump, tenderstem broccoli, lemon curd, poppyseed
Opposites Attract Episode 32, Liberator Wines, Shiraz Blend, 2019, South Africa

Tonka

Tonka bean pannacotta, chicory compote, pumpkin seed oil

Chocolate

Caramel chocolate cremeaux, celeriac ice cream, celeriac crisp
Cline Cellars, Late Harvest Mourvèdre, 2017, Sonoma, USA

Heritage Menu - £110

Wine Flight - £75 | Cocktail Pairing - £75 | Non-Alcoholic Pairing - £55