



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

Rathfinny, Classic Cuveé 2017, Sussex, United Kingdom

Dumpling

Vegetable dumpling, miso glaze, kohlrabi broth
Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA

Carrot

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

Artichoke

Pot roast artichoke, watercress & white bean, crispy asparagus, tofu
Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Spain

Aubergine

Pressed aubergine, 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, Maggie Estate, Riesling, 2021, Clare Valley, Australia

Dumpling

Vegetable dumpling, miso glaze, kohlrabi broth
Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA

Sweet Potato

Roasted sweet potato, 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

Artichoke

Pot roast artichoke, watercress & white bean, crispy asparagus, tofu
Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Spain

Aubergine

Pressed aubergine, 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