



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

Artelium Blanc de Blancs, 2015, Sussex, United Kingdom

Salsify

Roasted salsify, lemon balm, quinoa, blue cheese crumble

Juan Gil, Rosado, 2020, Valencia, Spain

Beetroot

Beetroot tartare, nettle purée, wasabi cream, pickled cherries

Reisling, Turckheim, 2019, Alsace, France

Potato

Potato roulade, BBQ maitake mushrooms, roasted garlic, braised leek

Soli, Edoardo Miroglio, Pinot Noir, 2019, Thracian Valley, Bulgaria

Celeriac

Baked celeriac, strawberry hoi sin, lentil purée, onion bhaji

Perusini, Cabernet Franc, 2018, Friuli Colli Orientali, Italy

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

Sweet Potato

Caramelised sweet potato, honeycomb, sweet potato salsa

Pea

Pea mousse, raspberry vinegar sorbet, lemon purée, raspberry jam

Chateau d'Aydie, Pacherenc du Vic-Bilh Moelleux, 2018, South West France

Signature Menu - £90

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



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

Artelium Blanc de Blancs, 2015, Sussex, United Kingdom

Risotto

Ponzu risotto, yellow pepper, marie rose, black sesame

Mouton Noir, Vincent Caille, Muscadet, 2020, Loire, France

Salsify

Roasted salsify, lemon balm, quinoa, blue cheese crumble

Juan Gil, Rosado, 2020, Valencia, Spain

Dumpling

Vegetable dumpling, teriyaki kohlrabi, sweetcorn, chocolate oil

Bertani Vintage Edition, Soave, 2019, Veneto, Italy

Beetroot

Beetroot tartare, nettle purée, wasabi cream, pickled cherries

Reisling, Turckheim, 2019, Alsace, France

Potato

Potato roulade, BBQ maitake mushrooms, roasted garlic, braised leek

Soli, Edoardo Miroglio, Pinot Noir, 2019, Thracian Valley, Bulgaria

Celeriac

Baked celeriac, strawberry hoi sin, lentil purée, onion bhaji

Perusini, Cabernet Franc, 2018, Friuli Colli Orientali, Italy

Sweet Potato

Caramelised sweet potato, honeycomb, sweet potato salsa

Pea

Pea mousse, raspberry vinegar sorbet, lemon purée, raspberry jam

Chateau d'Aydie, Pacherenc du Vic-Bilh Moelleux, 2018, South West France

Heritage Menu - £110

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