



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*

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

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### **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 - £80**

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



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Carrot, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

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### **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*

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### **Potato**

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### **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 - £90**

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