

the herder

Matt's winning dish from The Great British Menu truly celebrates Matt's heritage. Inspired by his Mother, who hails from St Helena and cooks goat often at home, the dish showcases a widely under-used and under-appreciated meat.

Preparations of goat; stuffed loin, salt baked leg, barbecue shoulder, herder pie, jelly, goat fat dumpling & roasted pineapple.

Accompanying the dish, a short story, penned by Matt and illustrated by Jo Parry details how the rise in goat's milk products had led to the decline in UK goat meat.

Add a supplementary course to your tasting menu - £22

Substitute the main course on your tasting menu - £16

the heritage cocktail

Made using all the leftover fruit from the Herder, we ferment the pineapple skins to create a tepache, which we mix with raas el hanout to give the drink a wonderful fruity & spiced flavour. It is the perfect pairing with the Herder dish.

Spiced rum, fermented pineapple tepache, garden herbs, maraschino

£10

3 courses

Salt baked beetroot, goat curd pannacotta, lime sabayon, herb dumpling

Hoisin chicken leg, chicken liver parfait, brioche, braised chicory

Slow cooked ox tongue, caramel sweet potato purée, buttered leek, bacon hazelnut dressing

Steamed stonebass, potato galette, mussel chowder

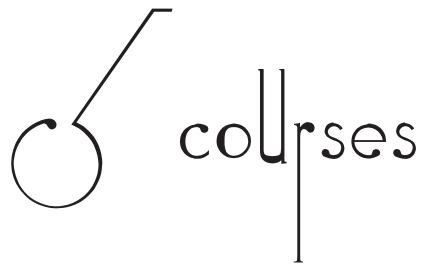
Caramelised Golden Cross, pickled apple, caramelised radish, crispy celery
[£8 Supplement]

or
Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

Verjus baba, banana sorbet, marjoram, vanilla potato salad

Chocolate marquis, milk & cookie ice cream, yogurt chocolate tuille

Three Courses - £27



Cauliflower tempura, cauliflower purée,
barbecue plum hoisin

Tortellini of crayfish, swede espuma, mushroom ketchup

Pork loin, rhubarb, crispy pork roll, cabbage & bacon stew

Caramelised Golden Cross, pickled apple, caramelised radish,
crispy celery
[£8 Supplement]

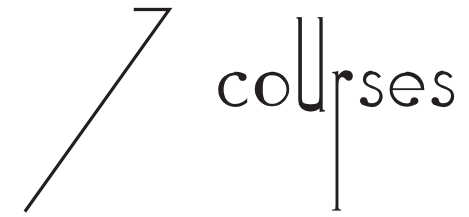
or

Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

Vanilla crème brûlée, apple sorbet

Chocolate marquis, chocolate glaze, milk & cookie ice cream,
yogurt chocolate tuille

Five Courses - £37.50
Wine Flight - £30
Drinks Flight - £30
Non Alcoholic Drinks Flight - £25



Lobster tempura, lobster bisque, pesto, blood orange

Pickled celeriac, soused fennel, roasted pear, walnut ice

Pork belly, crispy pork, squash puree, spiced sauce

Roasted pollock, glazed chicken wing,
sesame puree, pickled turnip

Loin of venison, mushroom ketchup, roasted beetroot

Caramelised Golden Cross, pickled apple, caramelised radish,
crispy celery
[£8 Supplement]

or

Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

Apple pannacotta, apple sorbet, crumble, balsamic

Caramel tart, rhubarb sorbet, liquorice cream, popcorn

Seven Courses - £65
Wine Flight - £42.50
Drinks Flight - £40
Non Alcoholic Drinks Flight - £35