

# 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

# sunday menu

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

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

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

Steamed stonebass, potato galette, ussel chowder

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

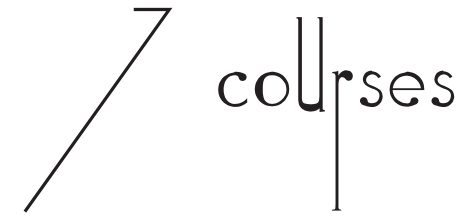
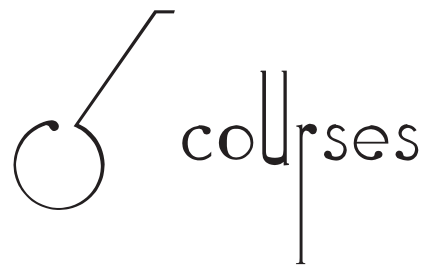
or  
Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

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Verjus baba, banana sorbet, marjoram, vanilla sweet potato

Caramel tart, rhubarb sorbet, liquorice cream, popcorn

Three Courses - £35



Cauliflower tempura, cauliflower purée, barbecue plum hoisin

Scallop, nori & matcha tea purée, blueberry creme fraiche

Pork loin, rhubarb, crisp pork roll, cabbage and bacon stew

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Caramelised Golden Cross, pickled apple, caramelised radish,  
crispy celery  
[£8 Supplement]  
or  
Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

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Vanilla crème brûlée, apple sorbet

Chocolate marquis, milk and cookie ice cream,  
yoghurt chocolate tuille

Five Courses - £45  
Wine Flight - £30  
Drinks Flight - £30  
Non Alcoholic Drinks Flight - £25

Scallop, nori & matcha tea purée, blueberry creme fraiche

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

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Caramelised Golden Cross, pickled apple, caramelised radish,  
crispy celery  
[£8 Supplement]  
or  
Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

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Vanilla crème brûlée, apple sorbet

Caramel tart, rhubarb sorbet, liquorice cream, popcorn

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