



Chef's Selection Menu

£65

Drinks Pairing

£45

Old Winchester cheese tart, quince, thyme
Smoked haddock beignet, parsley, lemon

Sourdough, olive oil, balsamic

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Smoked beetroot, hazelnut, whipped curd

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Cured Chalk Stream trout, kohlrabi, apple, wasabi

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Wild prawn cannelloni, scallop XO, pickled radish

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Beech Ridge duck breast, celeriac, pear, cavolo nero

-

Vanilla custard tart, rhubarb, meringue

Please inform a team member of any dietary requirements
An optional service charge of 12.5% will be added to the bill



Vegetarian Chef's Selection Menu

£65

Drinks Pairing

£45

Old Winchester cheese tart, quince, thyme
Truffled potato rosti, chives

Sourdough, olive oil, balsamic

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Smoked beetroot, hazelnut, whipped curd

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Salt baked kohlrabi, apple, wasabi, sour cream

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Tempura tender stem broccoli, black garlic, ponzu

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Pearl barley, Jerusalem artichoke, Devon blue, walnut

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Vanilla custard tart, rhubarb, meringue

Please inform a team member of any dietary requirements
An optional service charge of 12.5% will be added to the bill



Vegan Chef's Selection Menu

£65

Drinks Pairing

£45

Vegan cheese tart, quince, thyme
Truffled potato rosti, chives

Sourdough, olive oil, balsamic

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Smoked beetroot, hazelnut, chicory

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Salt baked kohlrabi, apple, wasabi, dill

-

Tempura tender stem broccoli, black garlic, ponzu

-

Pearl barley, Jerusalem artichoke, walnut

-

Chocolate mousse, orange, coconut

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