



Chef's Selection Menu

£65

Drinks Pairing

£45

Old Winchester cheese tart, quince, thyme

Smoked haddock beignet, parsley, lemon

Sourdough, cultured butter

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Smoked beetroot, hazelnut, whipped curd

2023 'Rose' Alessandro Viola – Sicily, Italy

Cured Chalk Stream trout, kohlrabi, apple, wasabi

2023 'Gizella' Gizella Estate – Tokaj, Hungary

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Wild prawn cannelloni, scallop XO, pickled radish

2023 'Caminante' Terra Remota – Emporta, Spain

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Dartmoor venison, celeriac, pear, cavolo nero

2017 'Blei' Mas d'en Blei – Priorat, Spain

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Vanilla custard tart, rhubarb, meringue

2019 'Tokaji Aszú' Kardos – Mád, Hungary

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

Sourdough, cultured butter

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Smoked beetroot, hazelnut, whipped curd

2023 'Rose' Alessandro Viola – Sicily, Italy

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Salt baked kohlrabi, apple, wasabi, sour cream

2023 'Gizella' Gizella Estate – Tokaj, Hungary

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Tempura tender stem broccoli, black garlic, ponzu

2023 'Caminante' Terra Remota – Empordà, Spain

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Pearl barley, Wye Valley asparagus, wild garlic

2017 'Blei' Mas d'en Blei – Priorat, Spain

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Vanilla custard tart, rhubarb, meringue

2019 'Tokaji Aszú' Kardos – Mád, Hungary

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