



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 goat curd  
**2023 'Cabochard' Domaine Serol – Cote Roannaise, France**

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Cured Chalk Stream trout, kohlrabi, apple, wasabi  
**2023 'Gisella' Gisella Estate – Tokaj, Hungary**

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Wild prawn cannelloni, scallop XO, pickled radish  
**2022 'Richard' Sroner & Suto – Strekov, Slovakia**

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Beech Ridge duck breast, celeriac, pear, cavolo nero  
**2022 'La Guinguette' Dom. La Roche Bleue – Loire Valley, France**

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Vanilla custard tart, blackberry, meringue  
**2021 'Happy Selvaggio' Ventiventi – Lambrusco, Italy**

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  
**Drinks Pairing**

£65  
**£45**

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

Sourdough, olive oil, balsamic

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Smoked beetroot, hazelnut, whipped goat curd  
**2023 'Cabochard' Domaine Serol – Cote Roannaise, France**

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Salt baked kohlrabi, apple, wasabi, sour cream  
**2023 'Gisella' Gisella Estate – Tokaj, Hungary**

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Tempura tender stem broccoli, black garlic, ponzu  
**2022 'Horsmonden Dry' Davenport – East Sussex, England**

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Pearl barley, Jerusalem artichoke, Devon blue, walnut  
**2023 'Cot' Laura David – Loire Valley, France**

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Vanilla custard tart, blackberry, meringue  
**2021 'Happy Selvaggio' Ventiventi – Lambrusco, Italy**

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