



Tasting Menu

Sample Menu

Raw Beef, Rye Bread

Smoked Eel, Seaweed, Apple

Classic Cuvee, Charles Palmer 2013 (Sussex, England)

Sour Bread, Seed Crackers, Chive Butter, Hafod Cheddar

Onion & Madeira

Lamb Bao 2.0

Oldstead Salad

O Con Albarino, Rose Lois Sebio 2018 (Rias Baixas, Spain)

Cod Cheek, Fermented Honey, Pickled Mussel

Le Faite Saint Mont, Producteurs Plaimont 2015 (Gascony, France)

Pork, Apple, Onion

Pais Viejo, Bouchon 2018 (Colchagua Valley, Chile)

(Cheese - £15 Supplement)

Apple, Brown Butter, Rosehip

Damson & Kernel

Bedstraw Sangria

Black Trumpet Madeleine

Tasting Menu £85 | Drinks Package £50

Please speak to a member of our team about food allergies or intolerances.