



Tasting Menu

Sample Menu

Raw Beef, Rye Bread

Crumpet, Bacon, Baron Bigod, Yeast

Classic Cuvee, Charles Palmer 2014 (Sussex, England)

Sour Bread, Seed Crackers, Chive Butter, Hafod Cheddar

Smoked Eel, Whey, Chive

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 2016 (Gascony, France)

Lamb, Jerusalem Artichoke, Black Garlic

Abadia da Cova, Moure 2016 (Ribeira Sacra, Spain)

(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 the team about food allergies or intolerances.