



## 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

'Taco' Quail, Fermented Celeriac

Oldstead Salad

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

Scallop, Sour Honey, Pickled Mussel

*Le Faite Saint Mont, Producteurs Plaimont 2016 (Gascony, France)*

Lamb, Jerusalem Artichoke, Black Garlic

*Geronimo, Lukas Van Loggerenberg 2017 (Western Cape, South Africa)*

*(Cheese - £15 Supplement)*

Apple, Brown Butter, Rosehip

Rhubarb, Raw Milk, Jerusalem Artichoke

*Rhubarb & Bedstraw Sangria*

Black Trumpet Madeleine

*Lunch, Thurs & Sun Eve - £95 | Fri & Sat Eve - £110 | Drinks Package - £60*

*(Menus and prices are subject to change)*