

TASTING MENU
6 courses for £89
Wine Pairing £69

Welcome snacks

Wiston Estate, Blanc de Blancs, Sussex NV
Complex & creamy from the leaders of English fizz

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Devon crab

Shellfish mayonnaise, strawberry, peas & lardo

Feudo Montoni, Grillo della Timpa Sicilia '19
Playful stone fruit aromas with almond florals and a tangy, persistent finish

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Cornish red mullet

Langoustine dashi, tomato & spring vegetables

Domaine des Cognettes, Muscadet Sèvre et Maine '19
Top Muscadet from a leading producer. Tart apple, white fruit and saline minerality

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Somerset Saxon chicken

Bone marrow bread sauce, beetroot, truffle, capers & girolles

Weather Report, 'Atlas' Cabernet Franc, Western Cape '19
Softly smoky Cab Franc with redcurrant jelly & green peppercorn

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Iron Age pork, confit collar

Confit shoulder, goat's curd, courgette, tomato, anchovy & olive

Cathar(tic), Catharsis Red, Grenache Noir, Roussillon '20
Made by our friend Richard Bray. Juicy cranberry & strawberry, garrigue & pepper

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Gorgonzola naturale

Pressed apple terrine, thyme honey & hazelnuts (£10 supplement)

Feudo Montoni, Passito Rosso, Sicilia NV (£13 supplement)
Cherry, warm spice & cocoa, made by adding sun-dried, raisined grapes

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Yorkshire rhubarb

Moscato granita, set vanilla cream, ginger & sorrel

Ca' d'Gal, 'Lumine' Moscato d'Asti '21
Apricot, mandarin & elderflower frizzante