

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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Essex tomatoes

Pickled walnut, kombu butter sauce, lovage & linseed

Newton Johnson, Family Vineyards, Upper Hemel en Aarde '20
South African Chardonnay with pure tangerine, ripe grapefruit & smoked cream

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Isle of Mull scallops

BBQ peach, buttermilk, green apple, dill & Exmoor caviar

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

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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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Portland Hogget

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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Moscato granita

Tonka bean cream, English raspberries, ginger & sorrel

Ca' d'Gal, 'Lumine' Moscato d'Asti '21
Lightly sparkling, elderflower, grape & peach