

Tasting

Harvested & foraged

Cauliflower veloute

cashew nut beignet

Pickled wild mushrooms

goats curd & rocket cress

3 point garlic panna cotta

honey soured vegetables, Berkswell sable

Poached duck egg

Home made baked beans & straw potatoes

Red onion tarte tatin

Jerusalem artichoke, sea radish, beech brown mushrooms

Banana soufflé

tonka bean ice cream, toffee sauce

Farmed & fished

Ham consommé

white beans, poached quail & chive oil

Beetroot marinated trout

cauliflower cream, soured beetroot, confit pink grapefruit

Alkham Valley rabbit

rilette of leg & smoked loin, carrot salad, Douglas fir

Fillet of English channel brill

black trompette, purple sprouting broccoli, turnips

Rump of Dexter Beef

Littlebourne snails, 3 point garlic & bone marrow

Banana soufflé

tonka bean ice cream, toffee sauce

Six courses £ 45

Six courses £ 55

Cheese as an extra course - £ 9.00 per person

(6 x 75ml glasses of Sommelier selected wines £ 27.50)

(6 x 75ml glasses of Prestige & Vintage wines £ 55.00)

If ordered, the tasting menu must be taken by the whole table