Tasting

Harvested & foraged

Beetroot soup
blood orange & Stilton

Pickled girolles
goats curd & bittercress

Lightly curried carrot panna cotta
spinach bhaji, pineapple pickle & foraged leaves

Poached duck egg
celeriac & wild watercress

Red onion tarte tatin
Jerusalem artichoke, rape greens & wild mushrooms

Banana soufflé
tonka bean ice cream, toffee sauce

Six courses £ 45

Farmed & fished

Ham consommé
ham boudin, creeping Charlie, crisp chicken skin

Beetroot marinated trout
cauliflower cream, soused beetroot, confit pink grapefruit

Ballantine of rabbit & foie gras
plum chutney, cobnut pesto & Douglas fir brioche

Mackerel & scallop
Alexander & red wine reduction

Fillet of Dexter Beef
Littlebourne snails, 3 point garlic & bone marrow

Banana soufflé
tonka bean ice cream, toffee sauce

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