

LOCAL AND WILD MENU
£48
(ADDITIONAL WINE PAIRING £38)

SNACKS

SHED BREAD, GARDEN HERB BUTTER
CHORIZO CROQUETTE, TOMATO CHUTNEY
MUSHROOM MARMITE ECLAIR, CORNICHON
NUTTY VINTAGE, NUTBOURNE, SUSSEX

FARM

LAMB CHIPS, ANCHOVY MAYO, TARRAGON
IVOIRE CHENIN BLANC, LOIRE, FRANCE

GRAIN

BRAMBLETYPE MUSHROOMS, SHALLOT PUREE, LOVAGE MAYO, LEEK ASH
PINOT NOIR, MAISON JAFFELIN, BURGUNDY, FRANCE

SEA

PAN-FRIED COD, PEAS & BROAD BEANS, NORI BEURRE BLANC
MONTAGNY 1ER CRU, BURGUNDY, FRANCE

REFRESHER

STRAWBERRY GRANITA

FARM

CRISPY CONFIT PORK, FENNEL AND MINT SALSA, ROCKET PESTO
MIDDAY SOMEWHERE SHIRAZ, LIMESTONE COAST, AUSTRALIA

SWEET

SALTED CARAMEL CHOCOLATE TORTE, CREME FRAICHE
COTEAUX DU LAYON, LOIRE, FRANCE

CHEESE (£6 SUPPLEMENT)

RACHELS GOAT'S CHEESE, RHUBARB CHUTNEY, FENNEL CRISP BREAD

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.