



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

SNACKS

SHED BREAD, GARDEN HERB OIL
CHORIZO CROQUETTE, SAGE MAYO
MUSHROOM MARMITE ECLAIR, CORNICHON
NUTTY BRUT, NUTBOURNE

RIVER

TEMPURA OYSTER, WASABI, SPRING ONION
ALBARINO, RIAS BAIXAS, SPAIN

GRAIN

ASPARAGUS RISOTTO, PEAS, BROAD BEANS, SHEEPS CURD
COTES DU RHONE BLANC, RHONE, FRANCE

SEA

COD, LEMON PUREE, ASPARAGUS, SUSSEX VELOUTE
MACON-VERGISSON, BURGUNDY, FRANCE

REFRESHER

LEMON GRANITA

FARM

GKG BEEF, TOMATOES HORSERADISH
PINOT NOIR, BURGUNDY, FRANCE

SWEET

CHOCOLATE TORTE, ROSEMARY SEMI FREDDO
COTEAUX DU LAYON, LOIRE, FRANCE

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