



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

SNACKS

SHED BREAD, SMOKED BUTTER
TEMPURA SWEETBREAD, TOMATO CHUTNEY
MUSHROOM MARMITE ECLAIR, GHERKIN
NUTTY VINTAGE, NUTBOURNE, SUSSEX

COAST

TEMPURA GARLIC SCAPES, LEEK ASH YOGURT, ROCKET PESTO
CHENIN BLANC, LOIRE, FRANCE

FOREST

BRAMBLETYE MUSHROOMS, BACON JAM, LOVAGE MAYO
PINOT GRIS, ESK VALLEY, NEW ZEALAND

SEA

BAKED COD, BROAD BEANS, NORI BEURRE BLANC
MONTAGNY 1ER CRU, BURGUNDY, FRANCE

REFRESHER

STRAWBERRY GRANITA

FIELD

GKG BEEF, GRILLED SPRING ONION, HORSERADISH CRÈME FRAICHE
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.