



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

**SNACKS**

SHED BREAD, GARDEN HERB OIL  
TREALY FARM FENNEL SALAMI, PICKLED ROOT VEGETABLES  
MUSHROOM MARMITE ECLAIR, CORNICHON  
**NUTTY BRUT, NUTBOURNE**

**THE SEA**

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

**GRAIN**

TAGLIATELLE, SHEEPS CURD, MINT, BUTTER SAUCE  
**COTES DU RHONE BLANC, RHONE, FRANCE**

**RIVER**

PAN-FRIED PLAICE FILLET, GRILLED ASPARAGUS, SAFFRON MAYO  
**SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND**

**REFRESHER**

GIN AND TONIC GRANITA

**THE FARM**

GKG BEEF, TOMATOES, HORSERADISH CRÈME FRAICHE  
**PINOT NOIR, BURGUNDY, FRANCE**

**SWEET**

CHOCOLATE TORTE, SALTED CARAMEL, HONEYCOMB SEMI FREDDO  
**LES LIONS DE SUDUIRAT. SAUTERNES, FRANCE**

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