

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

SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
CRISP BREAD, RICOTTA, PARSLEY
SHED BREAD, PORCINI BUTTER
NUTTY BRUT, NUTBOURNE, SUSSEX

SEA

SOUTH COAST SCALLOP, FERMENTED TOMATO BROTH
VERMENTINO, AIA VECCHIA, TUSCANY, ITALY

FIELD

HERITAGE BEETROOT, BLUE VINNY MOUSSE, BLACK SESAME SEEDS
RESERVA PINOT NOIR, TERRA NOBLE, CASABLANCA VALLEY, CHILE

RIVER

ROASTED CHALK STREAM TROUT, BUTTER SAUCE, PARSNIP PURÉE
MACON-VERGISSON, DOMAINE SIMONIN, BURGUNDY, FRANCE

REFRESHER

LEMON GRANITA

FARM

MALLARD BREAST, CELERIAC PURÉE, VEAL JUS
GIRT BY SEA, CABERNET MERLOT, VOYAGER ESTATE, AUSTRALIA

SWEET

CHOCOLATE TORTE, CHANTILLY, CLOVE
COTEAUX DU LAYON, LOIRE, FRANCE

CHEESE (£6 SUPPLEMENT)

BLUE VINNY, QUINCE CHUTNEY, CRISP BREAD

GAME DISHES MAY CONTAIN SHOT

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