

Local & Wild

LOCAL AND WILD MENU

£48

(ADDITIONAL WINE PAIRING £38)

SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
SMOKED TROUT CORNETTO, LUMPFISH CAVIAR, DILL
NUTTY BRUT, NUTBOURNE VINEYARDS, SUSSEX, ENGLAND

GARDEN PATCH

BROAD BEAN HUMMUS, TOMATO AND RED ONION SALSA,
CARAWAY CRISPBREAD
BACCHUS, NUTBOURNE VINEYARDS, SUSSEX, ENGLAND

FIELD

ASPARAGUS AND PECORINO RAVIOLI, WILD GARLIC AND
WHITE WINE BUTTER SAUCE
ALTURA 350, DOMAINE PETER SICHEL, FRANCE

SEA

SEA BREAM TARTARE, MUSHROOM DASHI, NUTBOURNE
TOMATOES, SPRING ONION, SESAME
MACON-VERGISSON, DOMAINE SIMONIN, BURGUNDY, FRANCE

FARM

LAMB CUTLETS, SWEET CURED CONFIT LAMB SHOULDER, WILD
GARLIC, ANCHOVIES AND SALSA
B DE BIAC, CHÂTEAU BIAC, CADILLAC, BORDEAUX, FRANCE

DESSERT

STRAWBERRIES AND CREAM, ALMOND PRALINE
COTEAUX DU LAYON, LOIRE, FRANCE

*Please note that a discretionary service charge will be added to your bill.
Kindly inform us of any allergens when ordering your meal.*