

Local & Wild

LOCAL AND WILD MENU

49.5

(ADDITIONAL WINE PAIRING 38.0)

SNACKS

MUSHROOM MARMITE ECLAIR, EGG CONFIT,
CORNICHON

HAMPSHIRE TROUT PATE CORNETTO, CHIMICHURRI
NUTTY WILD, NUTBOURNE VINEYARDS, ENGLAND

SEA

NORTH SEA QUEEN SCALLOP, WILD GARLIC BUTTER,
RABBIT BREAD CRUMB

VIIGNIER, VIGNERONS DE MONT-VENTOUX, FRANCE

FIELD

HAMPSHIRE ASPARAGUS, CRISPY DUCK EGG

RIOJA BLANCO, EGUREN UGARTE, SPAIN

WILD

WILD GARLIC & MORELS RISOTTO

LA MECANIQUE, CARIGNAN, FRANCE

FARM

LYONS HILL BEEF SIRLOIN, RAINBOW CARROT SALSA, JUS

ALTURA 350, MAISON SICHEL, FRANCE

DESSERT

WHITE & DARK CHOCOLATE MOUSSE, KENTISH FORCED
RHUBARB

TAYLOR'S 10Y TAWNY PORT, PORTUGAL

Please note that a discretionary service charge of 13.5% will be added to your bill.

Kindly inform us of any allergens when ordering your meal.