

Local & Wild

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

SNACKS

MUSHROOM MARMITE ECLAIR, EGG CONFIT, CORNICHON
HAMPSHIRE TROUT PATE ÉCLAIR & CHIVES
NUTTY VINTAGE, NUTBOURNE VINEYARDS, ENGLAND

SEA

NORTH SEA QUEEN SCALLOP, WILD GARLIC BUTTER, RABBIT
BREAD CRUMB
VERMENTINO, AIA VECCHIA, TUSCANY, ITALY

FIELD

CHARRED LEEK HEARTS, TAHINI YOGHURT, CRISPY ONION,
HAZELNUT
PERRIN LUBERON ROSE, FAMILLE PERRIN, PROVENCE, FRANCE

WILD

WILD GARLIC & MORELS RISOTTO, CORNISH YARG
CHEDDAR
TERRA NOBLE, CASABLANCA VALLEY, CHILE

FARM

LYONS BEEF FLANK, BUTTERED CAVOLO NERO, JUS
LE PETIT CHEMIN, CHINON, FRANCE

DESSERT

VANILLA SET CREAM, SALTED CARAMEL, CHOCOLATE SOIL
CANTINE PELLEGRINO, PASSITO DI PANTELLERIA

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.