

# Local & Wild

## **LOCAL AND WILD MENU**

**£48**

**(ADDITIONAL WINE PAIRING £38)**

### **SNACKS**

MUSHROOM MARMITE ECLAIRE, EGG CONFIT,  
CORNICHON

SMOKED COD ROE TARTLET, ROE, DILL

**NUTTY VINTAGE, NUTBOURNE VINEYARDS, WEST SUSSEX**

### **FIELD**

CHEESE AND ONION TART, PEAR AND QUINCE, WALNUTS

**BACCHUS, NUTBOURNE VINEYARDS, SUSSEX 2020**

### **SEA**

CURED TROUT, DILL EMULSION, NORI, TROUT ROE

**ALBARINO, VINA CARTIN, RIAS BAIXAS, SPAIN, 2021**

### **GRAIN**

HOMEMADE ROOSTER COMB PASTA, TAMWORTH

FONDUE, PUMPKIN, ROSEMARY

**LE PETIT PELLEHAUT ROUGE, GASCOGNE, FRANCE 2022**

### **WOOD**

TAMWORTH PORK TENDERLOIN, PAK CHOI, OYSTER

MUSHROOM, GINGER JUS

**PINOT NOIR, DOG POINT, MARLBOROUGH, NEW ZEALAND  
2020**

### **DESSERT**

RASPBERRY TART, BAKED WHITE CHOCOLATE, NUTBOURNE  
BERRIES

**LES LIONS DE SUDUIRAUT, SAUTERNES, FRANCE**

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.