

# Local & Wild

**\*Please note this is a sample menu and may change due to seasonality\***

## **VEGANUARY TASTING MENU**

THYME TAPIOCA CRACKER, WINTER ONION ASH, PINOT NOIR GEL, BEETROOT AND  
WALNUT SPONGE CAKE, ALMOND MILK SKIN

**NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX, ENGLAND, 2018**

SEAWEED AND PONZU BROTH, CARAMELIZED KOHLRABI, SPRING ONION SESAME

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

BBQ LEEK HEARTS, DANDELION, GOLDEN SYRUP, TRUFFLE

**NUTBOURNE BACCHUS, SUSSEX, ENGLAND, 2019**

BAHARAT-SPICED CAULIFLOWER, TAHINI MAYO, GOLDEN GRAPE

**PINOT NOIR 'LES CHAPITRES', MAISON JAFFELIN, FRANCE, 2021**

MUSHROOM AND BULGAR WHEAT CELARIAC LASAGNE

**ALTURA 350, DOMAINE PETER SICHEL, FRANCE, 2019**

BLACK AND WHITE CHOCOLATE, FORCED RHUBARB

**KINGSTON BLACK APERITIF, SOMERSET**

BRITISH SEED FLORENTINE

£49 pp

(WINE PAIRING: £42 pp)

***A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL***

