



Local & Wild

VALENTINE'S DAY LOCAL & WILD TASTING MENU

£68 pp (wine pairing £45 pp)

MOUTHFULS

AAA MALDON OYSTER, SHALLOT & APPLE VINAIGRETTE
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK, CORNICHON
THYME TAPIOCA CRACKER, ONION ASH, MONTGOMERY'S CHEDDAR
TREACLE CURED TAMWORTH PORK, HONEY & MUSTARD
Nutty Vintage, 2018, Nutbourne Vineyards, Sussex

COAST

LANGOUSTINES, LEMON VERBENA GEL, WHEY BISQUE, SEAWEED, POTATO PUFFS,
LUMP FISH CAVIAR
Bacchus, 2020, Nutbourne Vineyards, Sussex

GRAIN

SPINACH & RICOTTA RAVIOLI, SHERRY BROWN BUTTER VINAIGRETTE, BROKEN
HAZELNUTS
Viognier, Vignerons de Mont-Ventoux, France, 2018

FIELD

TEMPURA DUCK HEARTS, BACON JAM, CRACKLING, RED WINE LENTILS, LOVAGE
Altano Douro Red, Portugal, 2020

WOODS

FALLOW DEER, ONION SQUASH, WINTER PURSLANE, HAZELNUT, HONEY JUS
B de biac, Château Biac, Cadillac, Bordeaux, France, 2013

SWEET

BLACK AND WHITE CHOCOLATE RHUBARB
Les Lions de Suduiraut, Sauternes, 2015

