

# Local & Wild

## VALENTINE'S DAY LOCAL & WILD TASTING MENU



### 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 Wild, NV, Nutbourne Vineyards, Sussex**

### BEACH

HAND-PICKED DEVON CRAB, QUINCE, CRAB BISQUE, LEMON VERBENA, CHOUX DOUGHNUT

**Bacchus, Nutbourne Vineyards, Sussex, 2020**

### GRAIN

SPINACH & RICOTTA RAVIOLI, SHERRY BROWN BUTTER VINAIGRETTE, BROKEN HAZELNUTS

**Viognier, Vignerons de Mont-Ventoux, France, 2021**

### FIELD

MALT-BRAISED PORK CHEEK, LOVAGE AND PEARL BARLEY, CRACKLING

**Altura 350, Domaine Peter Sichel, Grenache, Syrah, Carignan, France, 2019**

### WOODS

FALLOW DEER, ONION SQUASH, WINTER PURSLANE, HAZELNUT, HONEY JUS

**B de Biac, Château Biac, Cadillac, Bordeaux, France, 2014**

### SWEET

BLACK AND WHITE CHOCOLATE RHUBARB

**Maison Sichel, Sauternes, 2020**

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£75pp (Wine pairing £50pp)

