

Sample Dinner Menu

Canapés

Tomato

Isle of Wight Tomato – Fine Herbs – Prawn
*Domaine Marnes Blanches, “Les Molates” Chardonnay
Côtes du Jura, France 2020*

Venison

Seared Venison – Fennel and Cabbage – Capers
Pine Nuts – Smoked Emulsion
Cristom Vineyards, ‘Mt.Jefferson’, Pinot Noir, Oregon, USA 2019

Hogget

Herdwick Hogget Loin – English Asparagus
Sweetbreads – Morels – Turnip
Jean-Baptiste Meunier, Moulin de la Gardette, Gigondas, France, 2019

Farm

*Artisan Cheese Plate
(optional £15.00 supplement)*

Douglas Fir

Yoghurt, Olive Oil

Pear

Spiced Rice Pudding, Poached Pear, Honeycomb
Pear Sorbet
Hammel-Hundinger, “Weingut am Kaiserbaum Lerchenspiel” Rieslaner, Pfalz, Germany, 2015

£75.00

Wines £50.00

Hot Drinks and Petit Fours £6.95

We will be pleased to amend our menus for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

A discretionary 10% service charge will be added to your bill

Open Wednesday – Saturday