

## **Sample Lunch Menu**

### **Tomato**

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

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### **Venison**

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

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### **Hogget**

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

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### *Farm*

*Artisan Cheese Plate  
(optional £15.00 supplement)*

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### **Douglas Fir**

Yoghurt, Olive Oil

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### **Pear**

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

**£60.00**

*Wines £45.00*

*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 Thursday – Saturday**