

We run two menus consecutively over two days. That way, you can stay for two nights or visit us twice in the same season and have two completely different Michelin starred experiences.

We like to be as inclusive to dietary needs as possible, please let us know in advance if you have any requirements.

Due to being hyper-seasonal and championing small, local producers, our menus can change regularly. Please find our samples below.

Tasting Menu

Duck Broth, Lemongrass, Duck Leg

Everything Bagel Shokupan, Whipped Butter

Gin-cured Trout, Horseradish, Beetroot

Jerusalem Artichoke Agnolotti, Pickled Walnut

Scallop, Smoked Eel, Matelote

Creedy Carver Duck, Kalettes, Rhubarb

Local Cheese Plate
£17.00 supplement

Pear, Vermouth, Crème Fraîche

Chocolate, Pedro Ximénez, Pecan

7 Courses £120.00
Matching wines £80.00

Our water is sourced from our own spring
on Magic Hill.

Magically, the bottle is perpetual!

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

Tasting Menu

Beef Broth, Onion, Chive

Beer & Fennel Bread, Whipped Butter

Kale, Romesco, Almond

Pumpkin Agnolotti, Brown Butter, Sage

Cod, Barigoule, Parsley

Beef, Hen of the Wood, Horseradish

Local Cheese Plate
£17.00 supplement

Lemon, Honey, Bee Pollen

Rhubarb, Whisky, Oats

7 Courses £120.00
Matching wines £80.00

Hot Drinks and Petit Fours £6.95

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