

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.



DINNER

Sample MENU

Girolle, Sweetcorn, Crème Fraîche

Goat Milk Bread, Sage

Tomato, Shiso, Strawberry

Jersey Royals, Nasturtium, Gooseberry

Monkfish, Courgette, Marigold

Lamb, Artichoke, Almond

selection of british cheeses 14/19

“Margarita”

Strawberry, Rum, Elderflower

hot drinks with petit fours 7.95

seven courses 130

matching wines 75