

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 strive to do our best to accommodate certain allergies, due to the size and layout of our small kitchen we cannot guarantee there will be no cross contamination. Please make a note of all & any requirements at the time of booking.

Please find our sample menu below.



DINNER

Sample MENU

Trout, Green Tomato, Tarragon

Chive Shokupan, Jalapeño Honey

Beetroot, Walnut, Buckwheat

Pheasant Agnolotti, Black Garlic

Halibut, Cauliflower, Pernod

Venison, Rye, Onion

selection of british cheeses 14/19

Quince, Rooibos, Lavender

Chocolate, Pumpkin, Morita

hot drinks with petit fours 7.95

seven courses 130

matching wines 75