



DISHES CRAFTED WITH PRODUCE FROM OUR NEIGHBOURING COUNTIES

House Menu

Ashcroft's Salt Baked Beet, Ewe's Curd, Lemon Thyme

Grace's Asparagus, Sheep's Yoghurt, Rose Noisette

BBQ Celeriac, Dill, Buttermilk, Coastal Greens

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Sour Garlic Gnocchi, Charred Casterton Ramsons, Confit Kholarabi

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James' Honey, 'Pine-Apples', Apple Crackling

£60.00

Matching Wine Package £40.00

Tasting Menu

Ashcroft's Salt Baked Beet, Ewe's Curd, Lemon Thyme

Grace's Asparagus, Sheep's Yoghurt, Rose Noisette

Isle of Wight Tomatoes, Lovage, Tomato Broth

Linda Potatoes Cooked in Hay, Almond Cream, Pickled Mustard

BBQ Celeriac, Dill, Buttermilk, Coastal Greens

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Sour Garlic Gnocchi Charred Casterton Ramsons, Confit Kholarabi

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Last Year's Elderflower, Meadowsweet Cream, Flowering Currant

James' Honey, 'Pine-Apples', Apple Crackling

£80.00

Matching Wine Package £50.00

PLEASE NOTE THAT A 12.5% DISCRETIONARY SERVICE CHARGE HAS BEEN ADDED TO YOUR RESTAURANT BILL. THE STAFF RECEIVE 90% OF ALL GRATUITIES, EQUALLY DISTRIBUTED WITHIN THE WHOLE TEAM; THE COMPANY RETAINS 10% TO COVER ASSOCIATED ADMINISTRATIVE COSTS. IF YOU WOULD PREFER FOR THIS CHARGE TO BE REMOVED, PLEASE SIMPLY ASK PRIOR TO PAYING