



## TASTING MENU

Friday 21 August 2026

Tasting Menu 70 per person

Tasting Menu & Wine Pairing 110 per person

### SNACKS

Cote Hill Lindum, chicory marmalade

Estate deer, hash brown

*Vecchio Modena Lambrusco Sorbara*

### LAMINATED BRIOCHE

Ancient grains, garden vegetable cultured butter, herbs

*Domaine du Château Philippe le Hardi, Bourgogne Côte d'Or 'Clos de la Chaise Dieu Monopole'*

### HERITAGE BEETROOT

Smoked ricotta, pickled beetroot

*Cullen Wines, 'Amber', Wilyabrup Semillon / Sauvignon Blanc*

### DODDINGTON HERD BEEF

Barbecued ribeye, braised rib cap, kohlrabi, fig molasses, nasturtium pesto

*Pacheco Pereda 'Estirpe' Organic Fairtrade Malbec*

### CHEESE +9

Primrose Creamery Eggleston Reserve, garden fig & rye malt loaf,

birch sap balsamic, truffled Doddington honey

*Selvapiana, Vin Santo del Chianti Rufina*

### BUTTERMILK SORBET

Blackcurrant

### ROASTED APPLE

Compressed apple, caramelised pastry, mulberry, oxalis

*Nyetimber 'Cuvée Chérie' Demi-Sec*

### WHEY CARAMEL

Emmer & spelt

### BOOK A TABLE

*Menu is subject to change and all items subject to availability.*

*We use fresh seasonal vegetables, salads, herbs and fruit from our walled Kitchen Garden and trusted local suppliers.*

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS UPON BOOKING