



TASTING MENU

VEGETARIAN

Friday 21 August 2026

Tasting Menu 70 per person

Tasting Menu & Wine Pairing 110 per person

SNACKS

Cote Hill Red, chicory marmalade

Caramelised aubergine, 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

LION'S MANE MUSHROOM

Barbecued kohlrabi, fig molasses, braised oyster mushroom, 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