



GRAIN STORE

CAFÉ • RESTAURANT • BAR

TASTING MENU

Friday 26 June 2026

Tasting Menu 70 per person

Tasting Menu & Wine Pairing 110 per person

SMOKED TROUT

Filo, caviar, dill

Young Gooseberry & Lincolnshire Hops Kombucha

WHITE GAZPACHO

Barbecued Bomber County asparagus, confit duck egg yolk

Tinpot Hut Marlborough Sauvignon Blanc 2025

SOURDOUGH

Ancient grains, roasted yeast cultured butter, chive

Nyetimber Blanc de Blancs 2017

SART ROLOISE

Tomato tartare, gooseberry, Saddleback charcuterie & lardo, fennel pollen, fermented chilli

Bedoba Orange 2023

HOGGET

Barbecued pea & broad beans, ewes curd, wild garlic capers, seaweed pesto, anchovy

Donnafugata, 'Bell' Assai' Frappato di Vittoria

CHEESE +6

Cote Hill Blue cheese, local ale brioche, spiced apple pâté, truffled Doddington honey

Sandeman LBV Port 2018

STRAWBERRY

Gariguette strawberry bavarois, elderflower sabayon, honeycomb

Domaine Cauhapé, 'Ballet d'Octobre' Jurançon 2021

CANELÉ

Baked lemon curd, meadowsweet syrup

BOOK A TABLE

Menu is subject to change, all items subject to availability

We use fresh seasonal vegetables, salads, herbs and fruit grown in our walled Kitchen Garden (subject to availability) and from local suppliers

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