



6 COURSE MENU

Potato - Ewe's Curd - Guanciale - Barbecued Kale

.

English Mushroom Biscuit - Barncliffe Mascarpone
English Truffle

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Raw Line Caught Mackerel - White Vienna Kohlrabi
Elderflower - Preserved Rhubarb

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Jorvik Blonde Bread - Old Winchester Custard
Beer Vinegar - Shiitake

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Dry Aged Fallow Deer - Bitter Leaf Salad - Fermented
Plum
Yesterday's Bread Cream

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Walled Garden Parsnips - Spices - Brown Butter Caramel

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Cranberry & Preserved Garden Rose Macaron



6 COURSE VEGETARIAN MENU

Potato - Ewe's Curd - Barbecued Kale

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English Mushroom Biscuit - Barncliffe Mascarpone
English Truffle

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White Vienna Kohlrabi - Preserved Rhubarb - Elderflower

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Jorvik Blonde Bread - Old Winchester Custard
Beer Vinegar - Shiitake

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Greyhound Cabbage - Girolles - Sugar Kelp - Cabbage
Sauce
Wild Garlic Capers & Honey

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Walled Garden Parsnips - Spices - Brown Butter Caramel

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Cranberry & Preserved Garden Rose Macaron



6 COURSE VEGAN MENU

Potato - Horseradish - Barbecued Kale

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English Mushroom Biscuit - English Truffle

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White Vienna Kohlrabi - Preserved Rhubarb - Elderflower

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Jorvik Blonde Bread - Mushroom Custard - Beer Vinegar
Shiitake

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Greyhound Cabbage - Girolles - Wild Garlic Capers
Sugar Kelps - Cabbage Sauce

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Walled Garden Parsnips - Spices - Brown Butter Caramel

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Almond Milk Chocolate

Tasting Menu - 55

Wine Pairing - 45