



6 COURSE MENU

Potato - Ewe's Curd - Speck - Barbecued Kale

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English Mushroom Biscuit - Barncliffe Mascarpone
Black Winter Truffle

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Raw Chalk Stream Trout - Noriko Kohlrabi
Cultured Buttermilk & Douglas Fir Dressing

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Salt Brewery IPA Bread - Old Winchester Custard
Beer Vinegar - Shiitake

•

Dry Aged Hogget - Celeriac & Toasted Yeast Cream
Last Years Ramson - Kombu

•

Honey Cream - Yorkshire Rhubarb - Sorrel

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Sea Buckthorn & Caramelised White Chocolate Macaron

Moss Rigg Single Malt Chocolate



6 COURSE VEGETARIAN MENU

Potato - Ewe's Curd - Barbecued Kale

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English Mushroom Biscuit - Barncliffe Mascarpone
Black Winter Truffle

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Noriko Kohlrabi - Coastal Herbs
Cultured Buttermilk & Douglas Fir Dressing

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Salt Brewery IPA Bread - Old Winchester Custard
Beer Vinegar - Shiitake

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January King Cabbage - Hen of the Woods - Wild Garlic Capers &
Honey
Sugar Kelp - Cabbage Sauce

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Honey Cream - Yorkshire Rhubarb - Sorrel

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Sea Buckthorn & Caramelised White Chocolate Macaron

Moss Rigg Single Malt Chocolate



6 COURSE VEGAN MENU

Potato - Horseradish - Barbecued Kale

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English Mushroom Biscuit - Black Winter Truffle

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Noriko Kohlrabi - Coastal Herbs - Douglas Fir Dressing

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Salt Brewery IPA Bread - Woodland Cep Custard
Beer Vinegar - Shiitake

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January King Cabbage - Hen of the Woods - Wild Garlic Capers
Sugar Kelps - Cabbage Sauce

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Vanilla Cream - Yorkshire Rhubarb - Sorrel

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Estate Blackberry Pastille

Moss Rigg Single Malt Chocolate



6 COURSE MENU PESCATARIAN

Potato - Ewe's Curd - Barbecued Kale

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English Mushroom Biscuit - Barncliffe Mascarpone
Black Winter Truffle

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Raw Chalk Stream Trout - Noriko Kohlrabi
Cultured Buttermilk & Douglas Fir Dressing

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Salt Brewery IPA Bread - Old Winchester Custard
Beer Vinegar - Shiitake

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Cornish Cod - XO - English Sparkling Wine
Musselburgh Leeks - Mussel

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Honey Cream - Yorkshire Rhubarb - Sorrel

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Sea Buckthorn & Caramelised White Chocolate Macaron

Moss Rigg Single Malt Chocolate



6 COURSE GLUTEN FREE MENU

Potato - Ewe's Curd - Guanciale - Barbecued Kale

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English Mushroom Biscuit - Barncliffe Mascarpone
Black Winter Truffle

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Raw Chalk Stream Trout - Noriko Kohlrabi
Cultured Buttermilk & Douglas Fir Dressing

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Buckwheat Roll - Old Winchester Custard - Maple Verjus - Shiitake

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Dry Aged Hogget - Celeriac & Toasted Yeast Cream
Last Years Ramson

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Honey Cream - Yorkshire Rhubarb - Sorrel

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Sea Buckthorn & Caramelised White Chocolate Macaron

Preserved Octavia Raspberry Chocolate

Tasting Menu - 65

Wine Pairing - 55