



Potato - Goats's Curd - Guanciale - Snowball Turnip

.

Ambassador Pea Tart - Slow Cooked Yolk - Dulse
Elderflower - Nasturtium

English Mushroom Biscuit - Barncliffe Mascarpone
Australian Winter Truffle

.

Amsterdam Carrots - Buckwheat Miso - Foraged Salad
Blackcurrant Leaf & Cultured Buttermilk Dressing

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Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

.

Cornish Cod - English Sparkling Wine - Mussel
Tusca Courgettes & Nectar Potatoes in Lemon Verbena

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Dry Aged Charollais Lamb - Yorkshire Salad
Sheep's Yoghurt - Cucumber - Wild Onion Seeds

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Baron Bigod - Pickled Walnut - Medlar - Birch Syrup

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Boltardy Beetroot & Perilla Tart

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Elsanta Strawberries - Toasted Hay Mousse - Sweet Cicely

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Walled Garden Lovage Macaron

Our Bread Miso & Caramel Tart

Pineapple Weed Chocolate



VEGETARIAN MENU

Potato - Goat's Curd - Snowball Turnip

.

Ambassador Pea Tart - Slow Cooked Yolk - Dulce
Elderflower - Nasturtium

English Mushroom Biscuit - Barncliffe Mascarpone
Australian Winter Truffle

.

Amsterdam Carrots - Buckwheat Miso - Foraged Salad
Blackcurrant Leaf & Cultured Buttermilk Dressing

.

Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

.

Glazed Roscoff Onion - Onion Broth
Tusca Courgettes & Nectar Potatoes in Lemon Verbena

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Ibis Celeriac - Celeriac & Toasted Yeast Cream
Hen Of The Woods - Broth Infused with Truffle

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Winslade - Pickled Walnut - Medlar - Birch Syrup

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Boltardy Beetroot & Perilla Tart

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Elsanta Strawberries - Toasted Hay Mousse - Sweet Cicely

.

Walled Garden Lovage Macaron

Our Bread Miso & Caramel Tart

Pineapple Weed Chocolate



VEGAN MENU

Potato - Horseradish - Snowball Turnip

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Ambassador Pea Tart - Dulse - Elderflower - Nasturtium

English Mushroom Biscuit - Australian Winter Truffle

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Amsterdam Carrots - Buckwheat Miso - Foraged Salad
Blackcurrant Leaf Dressing

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Forge Lemon Thyme Beer Bread - Preserved Cep Custard
Beer Vinegar - Shiitake

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Glazed Roscoff Onion - Onion Broth
Tusca Courgettes & Nectar Potatoes in Lemon Verbena

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Ibis Celeriac - Hen Of The Woods
Roasted Celeriac Broth Infused with Truffle

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Frozen Beach Rosehip - Pickled Walnut - Medlar - Birch Sap Syrup

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Boltardy Beetroot & Perilla Tart

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Elsanta Strawberries - Toasted Hay Mousse - Sweet Cicely

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Estate Blackberry Pastille

Octavia Raspberry Chocolate

Pineapple Weed Chocolate



PESCATARIAN MENU

Potato - Ewe's Curd - Snowball Turnip

.

Ambassador Pea Tart - Slow Cooked Yolk - Dulce
Elderflower - Nasturtium

English Mushroom Biscuit - Barncliffe Mascarpone
Australian Winter Truffle

.

Amsterdam Carrots - Buckwheat Miso - Foraged Salad
Blackcurrant Leaf & Cultured Buttermilk Dressing

.

Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

.

Cornish Cod - English Sparkling Wine - Mussel
Tusca Courgettes & Nectar Potatoes in Lemon Verbena

.

Ibis Celeriac - Celeriac & Toasted Yeast Cream
Hen Of The Woods - Broth Infused with Truffle

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Winslade - Pickled Walnut - Medlar - Birch Syrup

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Boltardy Beetroot & Perilla Tart

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Elsanta Strawberries - Toasted Hay Mousse - Sweet Cicely

.

Walled Garden Lovage Macaron

Our Bread Miso & Caramel Tart

Pineapple Weed Chocolate



GLUTEN FREE MENU

Potato - Goat's Curd - Guanciale - Snowball Turnip

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Puffed Quinoa Wafer - Ambassador Pea - Slow Cooked Yolk
Dulse - Elderflower - Nasturtium

English Mushroom Biscuit - Barncliffe Mascarpone
Australian Winter Truffle

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Amsterdam Carrots - Buckwheat Miso - Foraged Salad
Blackcurrant Leaf & Cultured Buttermilk Dressing

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Buckwheat Roll - Old Winchester Custard
Mushroom Vinegar - Shiitake

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Cornish Cod - English Sparkling Wine - Mussel
Tusca Courgettes & Nectar Potatoes in Lemon Verbena

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Dry Aged Charollais Lamb - Yorkshire Salad
Sheep's Yoghurt - Cucumber - Wild Onion Seeds

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Baron Bigod - Medlar - Birch Syrup

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Boltardy Beetroot & Perilla Tart

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Elsanta Strawberries - Toasted Hay Mousse - Sweet Cicely

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Estate Blackberry Pastille

Walled Garden Lovage Macaron

Pineapple Weed Chocolate



DAIRY FREE MENU

Potato - Guanciale - Snowball Turnip

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Ambassador Pea Tart - Slow Cooked Yolk - Dulce
Elderflower - Nasturtium

English Mushroom Biscuit - Australian Winter Truffle

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Amsterdam Carrots - Buckwheat Miso - Foraged Salad
Blackcurrant Leaf Dressing

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Forge Lemon Thyme Beer Bread - Preserved Cep Custard
Beer Vinegar - Shiitake

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Cornish Cod - Roasted Onion Broth - Mussel
Tusca Courgettes & Nectar Potatoes in Lemon Verbena

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Dry Aged Charollais Lamb - Yorkshire Salad
Cucumber - Wild Onion Seeds

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Frozen Beach Rosehip - Pickled Walnut - Medlar
Birch Sap Syrup - Toasted Barley

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Boltardy Beetroot & Perilla Tart

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Elsanta Strawberries - Toasted Hay Mousse - Sweet Cicely

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Estate Blackberry Pastille

Octavia Raspberry Chocolate

Pineapple Weed Chocolate

10 Course Tasting Menu Sample

Tasting Menu - 105

Wine Pairing - 75