



Potato - Goats's Curd - Guanciale - Barbecued Corn

.

White Lisbon Onion Tartlette - Cider
Slow Cooked Yolk - Wild Onion Seeds

English Mushroom Biscuit - Barncliffe Mascarpone
Australian Winter Truffle

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Musselburgh Leeks - Buckwheat Miso - Foraged Salad
Blackcurrant Leaf & Cultured Buttermilk Dressing

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Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer 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 Roe Deer - Glazed Squash - Fermented Plum
Bitter Leaves - Preserved Cep

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Baron Bigod - Pickled Walnut - Medlar - Birch Syrup

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Boltardy Beetroot & Perilla Tart

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Octavia Raspberries - Our Honey - Toasted Rice - Raspberry Leaf

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Walled Garden Lovage Macaron

Our Bread Miso & Caramel Tart

Meadowsweet Caramel Chocolate



VEGETARIAN MENU

Potato - Goat's Curd - Barbecued Corn

.

White Lisbon Onion Tartlette - Cider
Slow Cooked Yolk - Wild Onion Seeds

English Mushroom Biscuit - Barncliffe Mascarpone
Australian Winter Truffle

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Musselburgh Leeks - Buckwheat Miso - Foraged Salad
Blackcurrant Leaf & Cultured Buttermilk Dressing

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

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

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Greyhound Cabbage - Kombu - Preserved Girolles
Pickled Bilberry

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Winslade - Pickled Walnut - Medlar - Birch Syrup

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Boltardy Beetroot & Perilla Tart

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Octavia Raspberries - Our Honey - Toasted Rice - Raspberry Leaf

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Walled Garden Lovage Macaron

Our Bread Miso & Caramel Tart

Meadowsweet Caramel Chocolate



VEGAN MENU

Potato - Horseradish - Barbecued Corn

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White Lisbon Onion Tartlette - Cider
Caramelised Onion Vinegar - Wild Onion Seeds

English Mushroom Biscuit - Australian Winter Truffle

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Musselburgh Leeks - 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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Greyhound Cabbage - Kombu - Preserved Girolles
Pickled Bilberry

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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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Octavia Raspberries - Hay Mousse - Toasted Rice
Raspberry Leaf

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Foraged Blackberry Pastille

Elderberry Chocolate

Meadowsweet Caramel Chocolate



GLUTEN FREE MENU

Potato - Goat's Curd - Guanciale - Barbecued Corn

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White Lisbon Onion Tartlette - Cider
Slow Cooked Yolk - Wild Onion Seeds

English Mushroom Biscuit - Barncliffe Mascarpone
Australian Winter Truffle

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Musselburgh Leeks - 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 Roe Deer - Glazed Squash - Fermented Plum
Bitter Leaves - Preserved Cep

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Baron Bigod - Medlar - Birch Syrup

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Boltardy Beetroot & Perilla Tart

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Octavia Raspberries - Our Honey - Raspberry Leaf

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Foraged Blackberry Pastille

Walled Garden Lovage Macaron

Meadowsweet Caramel Chocolate

10 Course Tasting Menu Sample

Tasting Menu - 105

Wine Pairing - 75