



10 COURSE TASTING MENU

Potato - Goats's Curd - Guanciale - Barbecued Sprouts

.

Scottish Crab & Sea Lettuce Tartlette - English Wasabi
Brown Crab - Elderflower & White Elderberries

English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

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Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing - Foraged Salad

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

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Cornish Cod - Caramelised Cauliflower
North Sea Brown Shrimp - Preserved Ramson

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Dry Aged Red 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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Golden Delicious Apple - Fennel Cream - Ewes Yoghurt

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Our Bread Miso & Caramel Tart

Coffee & Walnut Macaron

Preserved Plum & Yoghurt



VEGETARIAN MENU

Potato - Goat's Curd - Barbecued Sprouts

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

English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

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Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing - Foraged Salad

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

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Glazed Roscoff Onion - Onion Broth
Purslane & Musselburgh Leeks 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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Golden Delicious Apple - Fennel Cream - Ewes Yoghurt

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Our Bread Miso & Caramel Tart

Coffee & Walnut Macaron

Preserved Plum & Yoghurt



VEGAN MENU

Potato - Horseradish - Barbecued Sprouts

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

English Mushroom Biscuit - Wiltshire Truffle

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Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing - Foraged Salad

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

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Glazed Roscoff Onion - Onion Broth
Purslane & Musselburgh Leeks 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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Golden Delicious Apple - Fennel Cream - Ewes Yoghurt

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Foraged Blackberry Pastille

Our Bread Miso & Caramel Tart

Coffee & Walnut Macaron



GLUTEN FREE MENU

Potato - Goat's Curd - Guanciale - Barbecued Sprouts

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Scottish Crab & Sea Lettuce Tartlette - English Wasabi
Slow Cooked Egg - Elderflower & White Elderberries

English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

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Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing - Foraged Salad

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Buckwheat Roll - Old Winchester Custard
Mushroom Vinegar - Shiitake

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Cornish Cod - Caramelised Cauliflower
North Sea Brown Shrimp - Preserved Ramson

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Dry Aged Red 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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Golden Delicious Apple - Fennel Cream - Ewes Yoghurt

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Foraged Blackberry Pastille

Miso & Caramel Tart

Coffee & Walnut Macaron

Tasting Menu - 105

Wine Pairing - 75

Sample Menus - Subject to Change