



Potato - Fermented Nasturtium - Guanciale - Bitter Leaves

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English Mushroom Biscuit - Barncliffe Mascarpone - Wiltshire Truffle

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Musselburgh Leeks In Pumpkin Seed Miso - Kaluga Caviar
Cultured Buttermilk & Douglas Fir Dressing

•

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

•

Dry Aged Deer - Celeriac
Fermented Red Cabbage - Quince

•

Cashel Blue - Pickled Walnut - Medlar
Toasted Barley - Birch Syrup

Supplement - 10

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Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

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Our Bread Miso Caramel Tart
Preserved Raspberry Jam & Rosemary Doughnut



GLUTEN FREE MENU

Potato - Fermented Nasturtium - Guanciale - Bitter Leaves

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English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

•

Musselburgh Leeks In Pumpkin Seed Miso - Kaluga Caviar
Cultured Buttermilk & Douglas Fir Dressing

•

Forge Bread - Old Winchester Custard
Mushroom Vinegar - Shiitake

•

Dry Aged Deer - Celeriac
Fermented Red Cabbage - Quince

•

Cashel Blue - Pickled Walnut - Medlar - Birch Syrup
Supplement- 10

•

Yorkshire Rhubarb

Brown Butter - Custard

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Yorkshire Tea - Toasted Buckwheat - Marmalade

Preserved Raspberry & Rosemary Pastille



VEGAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

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English Mushroom Biscuit - Wiltshire Truffle

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

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

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Greyhound Cabbage in Roasted Vegetable Juice - Celeriac
Fermented Red Cabbage - Quince

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

Supplement - 10

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Yorkshire Rhubarb - Medjool Date - Toasted Rice

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Our Bread Miso Caramel Tart

Raspberry Pastille - Rosemary



PESCATARIAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

.

English Mushroom Biscuit - Barncliffe Mascarpone - Wiltshire Truffle

.

Musselburgh Leeks In Pumpkin Seed Miso - Kaluga Caviar
Cultured Buttermilk & Douglas Fir Dressing

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

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Greyhound Cabbage in Roasted Vegetable Juice - Celeriac
Fermented Red Cabbage - Quince

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Cashel Blue - Pickled Walnut - Medlar
Toasted Barley - Birch Syrup

Supplement - 10

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Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

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Our Bread Miso Caramel Tart

Preserved Raspberry Jam & Rosemary Doughnut

Tasting Menu - 95

Wine Pairing - 70

An optional service charge of 10% is added to your final bill