

TASTING MENU

SELECTION OF HOMEMADE BREADS & BUTTERS

GARDEN SOUP OF THE DAY

WOOD PIGEON

parsley root, preserved garden blackberry, liver parfait

SEARED MONKFISH

salsify, girolles, estuary herbs, chicken butter sauce

WATERMELON & GINGER GRANITA

VENISON TWO WAYS

cold smoked venison tartare, rapeseed mayonnaise, shallot

FALLOW DEER

smoked loin, ragu, beetroot, douglas fir, grand huntsman sauce

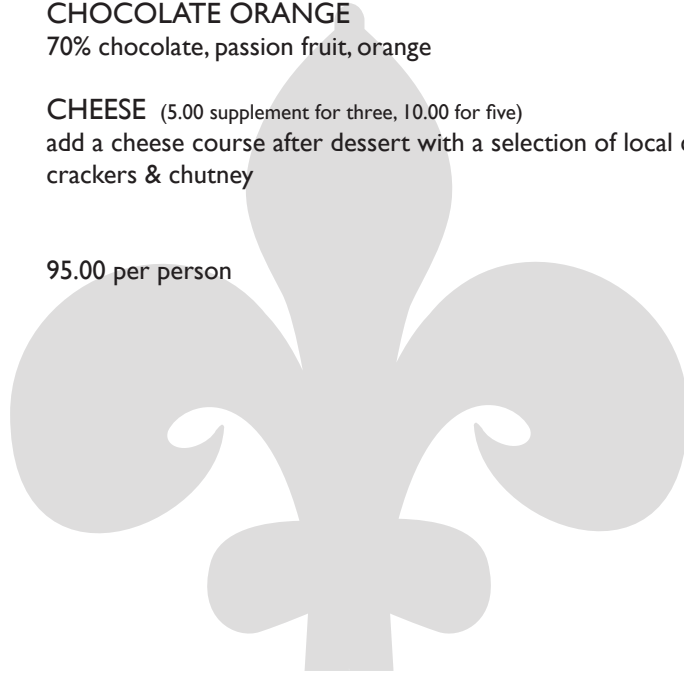
CHOCOLATE ORANGE

70% chocolate, passion fruit, orange

CHEESE (5.00 supplement for three, 10.00 for five)

add a cheese course after dessert with a selection of local cheeses, crackers & chutney

95.00 per person



gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.