



FARM TO FORK MENU

1/2 DOZEN (6) LOUËT-FEISSER OYSTERS (£28 as an extra course)

Shallot house dressing, wholemeal sourdough bread, whey butter

CHEESE ROLLS

Organic sourdough, whey butter, parsley pesto, butter bean hummus

BLUEFIN TUNA TARTAR

Aioli, nasturtium oil, lemon gel, garden herbs and salads

Josef Ehmoser, Wagram, Grüner Veltliner, Austria

GARDEN SQUASH CHOWDER

BBQ spring onions, yellow squash frit, spicy mayo

Danbury Ridge, Chardonnay, Essex, England

SCALLOP IN THE SHELL*

Smoked tomatoes, tomato water, basil oil, garden herbs and flowers

Vouvray Sec, Vigneau-Chevreau, Loire Valley, France

RARE BREED PORK FILLET

Deep-fried cheeks, olive oil mash, Cavolo Nero, celeriac ferment

District 7, Pinot Noir, Monterey, California, USA

SIDES

£7

Organic garden greens

Organic Tokyo turnips in miso butter

Organic courgette frit in Provençale sauce

£8

Triple-cooked chips

Smoked purée potatoes

Local new potatoes

ST JAMES CHEESE*

Figs, The Three Fishes honey

El Aziz, Cantine Fina, Sicily

SYLLABUB*

Damsons, lemon, meringue

APPLE CRUMBLE SOUFFLÉ

Lancashire cheese ice cream, apple compôte

Somerset Ice Cider, Somerset, England

ECCLES CAKES

5 COURSES: £55 8 COURSES: £85

WINE FLIGHT: £49/£69

*Included in the 8-course menu only

Plant-based and fish alternatives available

As we only use the freshest seasonal ingredients, menus are subject to change. A discretionary 10% service charge will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.