



Dinner Menu

Cured Line Caught Pollock in Seaweed, Dashi, Pickled Kohlrabi & Apple
Jigged Squid, Old Winchester Crumb, Smoked Bacon, Shitake Mushroom & Samphire
Rock Oysters, White Soy, Frozen Crème Fraiche, Caviar & Sea Purslane
Honey Glazed Pork Jowl, Hazelnuts, Crystallised Ginger, Rhubarb & Radish
Salt Baked Celeriac, Confit Egg Yolk, Vintage Gouda, Puffed Buckwheat & Truffle

Red Mullet, Toasted Rye Spätzle, Crown Prince Pumpkin, Jerusalem Artichoke & Chanterelles
40 Day Old Fillet of Ruby Red Beef Cooked Over Coals, Smoked Bone Marrow, Garlic & Spinach (£5 Supplement)
Sunningdale Farm Duck Breast, Pickled Plum, Heirloom Beetroots, Sesame & Rose Dukkah
Mushroom Risotto, Chanterelles, Barbecue Grelot Onions, Garden Herbs & Potato Crisps
Herb Glazed Lamb Loin, Dolmades, Hen Of The Woods, Courgette, Pine Nuts, Feta & Black Olive

3 Courses £70 inc. VAT

Mixed Greens, Olive Oil & Toasted Almonds £4.50
Buttered Cornish Mid Potatoes £4.50
Pomme Purée £4.50
Gem Leaf Salad & Lemon Dressing £4

Chris Eden

Please do let us know if you have any allergies or dietary requirements; whilst we do our all to Accommodate our guests, we cannot guarantee any dish will be completely allergen free.

Service is not included and is at our guest's discretion

Desserts

Selection of Cheeses, Home-Made Digestive Biscuits, Seasonal Chutney, Fig & Hazelnut Bread
£5 Supplement

(As an extra course £15.00)

8 Textured Single Estate Chocolarder Gorse Brownie

“Thunder and Lightning” Tart, Saffron Jelly & Ginger Beer

Lemon Verbena, Shortbread, White Chocolate & Macadamia Nut

Pistachio & Single Estate Kavvades Olive Oil Ice Cream Sandwich, Blood & Rhubarb

Dessert Wines

(100ml)

Tokaji, Late Harvest, Hungary, 2010 £12.00

Sainte-Croix-du-Monte, Burgundy 2012 £10.00

Domaine La Tour Vielle, Banyuls, Reserva, France £10.00

Port & Madeira

(75ml)

Niepoort, Late Bottled Vintage, 2013 £8.00

Niepoort, 10 Y.O. Tawny £10.00

D'Oliviera 10 Y.O. Madeira £10.00

Grappa

(35ml)

Grappa, Amarone, Piemonte, Italy £12.00

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Please advise us of any dietary requirements or food intolerances