



Tasting Menu

£85 (Plus optional wine flight - £35)

Canapés

Artisan bread

to share, with salted butter & balsamic vinegar

Choice of our spring-well bottled still or sparkling water

Venison: Part 1

bone broth, shimiji, celeriac, lemon balm

Chardonnay Viognier – France (125ml)

Pork cheek

smoked potato, cider

Sand Tropéz Rosé – France (125ml)

Monkfish

ancho chilli, cucumber, satay

Picpoul de Pinet – France (125ml)

Venison: Part 2

loin, roscoff, red cabbage, juniper

Syrah Grenache – France (125ml)

Sorbet

Crème fraiche, blackberry, tonka

Chocolate

56% mousse, hazelnut, vanilla

Deen VAT 5 Botrytis Semillon – Australia (50ml)

Coffee, teas, and petit fours

Locally sourced cheeses, chutney, and artisan biscuits.

(Supplement) Choice of 3 (£7), 5 (£11) or 7 (£15) cheeses

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.

Please note a discretionary service charge of 10% is applied to your bill.