

S E A S O N S  
*£75 per guest for three courses*

S E A S O N S

F O R   T H E   T A B L E

Sourdough, whipped butter

B E G I N

White gazpacho, cucumber, almond, garlic, yoghurt, grape

Asparagus, ewes curd, burnt lemon, green garlic, olive oil

Mackerel, tomato, elderflower, coastal herbs

Lamb, pea, broad bean, mint, gem lettuce, black garlic

F O L L O W

Gnocchi, white onion & pecorino, pea, courgette, broccoli, shitake, broad bean

Monkfish, masala butter sauce, carrot, seed dukkah, crème fraîche, fennel

Chicken, hen of the woods, white bean, black truffle, potato, turnip, butter sauce

Côte de bœuf to share, Caesar, anchovy, Café de Paris butter, skinny fries  
*£25 supplement*

*Sides of local farm produce available £6 supplement*

F I N I S H

Basque cheesecake, coffee, chocolate sorbet

Strawberry, elderflower, buttermilk, oat

Lemon & almond cake, Marcona almonds, ginger beer, rocket, gorse

Three cheeses, pickled walnut, quince, comb honey, water cracker

*Six cheeses £15 supplement*

P L A N T

F O R   T H E   T A B L E

Sourdough, olive oil

B E G I N

Baked hispi, ricotta, sunflower seed, sourdough, fine herbs

Purple sprouting Broccoli, Romesco, Dukkah, black garlic

F O L L O W

Swede & celeriac over coals, leek, cep, pickled elderberry, yeast

Vadouvan baked cauliflower, burnt onion miso, apple, golden raisin, citrus

*Sides of local farm produce available £6 supplement*

F I N I S H

Strawberry, tonka bean, oat, fennel

72% Chocolate mousse, hazelnut, caramel, honeycomb