



5 Course Menu	48
<i>Wine Pairings</i>	32

### Sourdough & snack

Isle of Wight tomatoes, smoked Westcombe ricotta, marigold  
*2020 'Blaifränkisch Rosé' Strehn – Mittelburgenland, Austria*

Cured Stream Farm trout, Dorset wasabi, apple, radish  
*2020 'Lucky You!' Laurent Salliard – Loire, France*

Grilled Cornish crab, carrot, miso, quinoa  
*2018 'Tilleul' Domaine Chevrot - Burgundy, France*

Beech Ridge duck, spring greens, black garlic, barley  
*2019 'Ché Chauvio' Les Enfants Sauvages – Rousillion, France*

Whipped yoghurt, Cheddar strawberries, oat cookie  
*2016 'Muscat de Rivesaltes' Les Enfants Sauvages - Rousillion, France*

### optional

Selection of Cheeses, chutney, poppyseed crackers	10
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<i>Lustau East India Solera Sherry</i>	7
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5 Course Vegetarian Menu	48
<i>Wine Pairings</i>	32

### Sourdough & snack

Isle of Wight tomatoes, smoked Westcombe ricotta, marigold  
*2020 'Blaifränkisch Rosé' Strehn – Mittelburgenland, Austria*

Salt-baked beetroot, Dorset wasabi, apple, radish  
*2020 'Lucky You!' Laurent Salliard – Loire, France*

Somerset mozzarella, carrot, miso, quinoa  
*2018 'Tilleul' Domaine Chevrot - Burgundy, France*

Pearl barley, summer vegetables, truffle, black garlic  
*2019 'Ché Chauvio' Les Enfants Sauvages – Rousillion, France*

Whipped yogurt, Cheddar strawberries, oat cookie  
*2016 'Muscat de Rivesaltes' Les Enfants Sauvages - Rousillion, France*

### optional

Selection of Cheeses, chutney, poppyseed crackers	10
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<i>Lustau East India Solera Sherry</i>	7
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