



7 Course Menu

49

Paired Drinks

36

Sourdough & snacks

Old Winchester tart, quince, thyme

2019 'Rossignoux₂' La Lunotte – VdF, France

Stream Farm trout, crème fraiche, horseradish

2020 'Le Moulin' Le Raisin à Plume – VdF, France

Brixham crab, kohlrabi, apple

'Tamoshanta' Pilton – Somerset, UK

Farmer Tom's shiitake mushrooms, goat's curd, hazelnut

2018 'Pinotte!' Déjà Bu & Sylvain Pataille – Burgundy, France

Cornish lamb breast, pickled turnip, mint

2017 'La Vallada' Olivier Rivière – Arlanza, Spain

Miso mousse, preserved blackberries, toasted oats

'Hana' Kanpai Craft Sake Brewery – London, UK

Maple parfait, carrot cake, candied walnuts

2017 'Jurançon' Domaine de Souch – Jurançon, France



7 Course Vegetarian Menu

49

Paired Drinks

36

Sourdough & snacks

Old Winchester tart, quince, thyme

2019 'Rossignoux₂' La Lunotte – VdF, France

Salt-baked beetroot, crème fraîche, horseradish

2020 'Le Moulin' Le Raisin à Plume – VdF, France

Purple sprouting broccoli, black garlic, quinoa

'Tamoshanta' Pilton – Somerset, UK

Farmer Tom's shiitake mushrooms, goat's curd, hazelnut

2018 'Pinotte!' Déjà Bu & Sylvain Pataille – Burgundy, France

Homewood Farm halloumi, cauliflower, raisin

2018 'Blaufränkisch Irrgarten' Strehn – Burgenland, Austria

Miso mousse, preserved blackberries, toasted oats

'Hana' Kanpai Craft Sake Brewery – London, UK

Maple parfait, carrot cake, candied walnuts

2017 'Jurançon' Domaine de Souch – Jurançon, France