



7 Course Menu	62
<i>Drinks Pairings</i>	48

Sourdough & snacks

Isle of Wight tomatoes, Westcombe ricotta, tagete

2020 'S Des Humeaux' Le Raisin á Plume – VdF, France

Cured Stream Farm trout, Dorset wasabi, radish

2020 'Gruner Veltliner' Christina Netzl – Carnuntum, Austria

Brixham crab, pickled kohlrabi, apple, dashi

'Tamoshanta' Pilton – Somerset, UK

Confit aubergine, basil, black garlic, quinoa

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

Beech Ridge lamb, smoked carrot, chard, miso

2020 'Atanasius' Gut Oggau – Burgenland, Austria

Sea buckthorn tart, salted meringue, lemon verbena

NV 'Bugey Cerdon' Phillipe Balivet – Bugey, France

Raspberry parfait, almond cake, white chocolate

2017 'Jurançon' Domaine de Souch – Jurançon, France



7 Course Vegetarian Menu

62

Drinks Pairings

48

Sourdough & snacks

Isle of Wight tomatoes, whipped ricotta, tagete

2020 'S Des Humeaux' Le Raisin á Plume – VdF, France

Salt baked beetroot, Dorset wasabi, radish

2020 'Gruner Veltliner' Christina Netzl – Carnuntum, Austria

Sprouting broccoli, fermented chili, sesame, ponzu

'Tamoshanta' Pilton – Somerset, UK

Confit aubergine, basil, black garlic, quinoa

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

Homewood Farm halloumi, pickled raisin, cauliflower

2020 'Patis des Rosiers' Le Raisin á Plume – VdF, France

Sea buckthorn tart, salted meringue, lemon verbena

NV 'Bugey Cerdon' Phillipe Balivet – Bugey, France

Raspberry parfait, almond cake, white chocolate

2017 'Jurançon' Domaine de Souch – Jurançon, France