



6 Course Set Menu

68

Drinks Pairings

52

Sourdough & snacks

Cured chalk stream trout, radish

2022 'Grüner Veltliner' Meinklang – *Burgenland, Austria*

Somerset shiitakes, celeriac, whey, hazelnut

2020 'Oppidum' Château de Gaure – *Limoux, France*

Orkney scallop, tempura kohlrabi, scallop XO

2021 'La Pierre de Sisyphe' Les Bories Jefferies – *VdF, France*

Somerset venison, smoked beetroot, greens

2021 'Xi-Ro' Ktima Ligas – *Pella, Greece*

Malt ice cream, Pedro Ximénez

2013 'Tokaji Aszú' Péter Pince – *Tokaj, Hungary*

Choux bun, apple custard, miso caramel, almond

2019 'Jurançon' Domain de Souch – *Jurançon, France*



6 Course Vegetarian Set Menu **68**

Drinks Pairings **52**

Sourdough & snacks

Smoked salt-baked beetroot, radish

2022 'Grüner Veltliner' Meinklang – *Burgenland, Austria*

Somerset shiitakes, celeriac, whey, hazelnut

2020 'Oppidum' Château de Gaure – *Limoux, France*

Glazed tofu, tempura kohlrabi, coriander

2021 'La Pierre de Sisyphe' Les Bories Jefferies – *VdF, France*

Homewood Farm halloumi, cauliflower, raisin puree

2019 'Garnacha' Bodegas Moraza – *Rioja, Spain*

Malt ice cream, Pedro Ximénez

2013 'Tokaji Aszú' Péter Pince – *Tokaj, Hungary*

Choux bun, apple custard, miso caramel, almond

2019 'Jurançon' Domain de Souch – *Jurançon, France*