

FIVE

£110 per person

Cured & pine smoked Faroe Islands salmon,
Bergamot dashi
-
New forest asparagus, coddled egg, king peter
ham, Montgomery cheddar
-
Forest mushrooms, wild grains & miso
-
West country lamb, carrot, lovage, goats curd
-
Gariguettes strawberries & cream, mint & lime

Add wine pairing – FIVE - £65
Add fine wine pairing – FIVE - £130
(available on request)

SEVEN

£140 per person

Cured & pine smoked Faroe Islands salmon,
Bergamot dashi
-
New forest asparagus, coddled egg, king peter
ham, Montgomery cheddar
-
Forest mushrooms, wild grains & miso
-
Sea bass, hot & sour prawn liquor
-
Dry aged beef, caramelised onion, bone
marrow toast
-
Lychee & pink grapefruit meringue
-
Araguani chocolate, caramelised banana &
lime

Add wine pairing – SEVEN - £95
Add fine wine pairing – SEVEN - £180
(available on request)

Optional course £10 per person
Selection of seasonal cheeses by Maître affineur 'Buchanans'

Head Chef Marc Hardiman

"To be enjoyed by the whole party. Available for lunch until 1.45pm and dinner until 9.30 pm."

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.