

## MATCHING WINES

Exton Park Rose 'Simon Rogan', Hampshire,  
England

Achillee, Riesling,  
Alsace France, 2016

Miss Terre, Muscadet,  
Bretagne, France, 2018

Valtellina Superiore Sassella, Nebbiolo, Italy, 2006

Gaillac L'Ondenc, Domaine Plageoles, South-West  
France, 2017

## SAMPLE MENU

Isle of Mull, horseradish

Cavolo nero, cream cheese

Pumpkin, pike roe

Truffle pudding

Ox, mushroom

Soda bread, cultured butter

Scallop, kholrabi, Hispi

Cod, sea purslane, samphire

Pidgeon, carrot, garlic

Chamomile, pinecone, millet

Meadowsweet, cherry

Jerusalem artichokes, ant

A seat at our exclusive eight – seater chef's table costs £195 per person. This includes a multiple course tasting menu, an arrival drink, selection of wine pairings, water, soft drinks, tea and coffee and service charge.