

# TASTE OF WINTER

*In seed time learn, in harvest teach, in winter enjoy.*

Shauna's sourdough, Dorset snail, cep

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Shrimp tartar, shellfish bisque, coriander \*

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Sharpe's Express 1900, trompette, Tunworth, truffle \*

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Scallop, verbena, apple, roast beef dressing

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Wood pigeon, celeriac, caraway, smoked bone marrow \*

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Herdwick lamb, crispy breast, chimichurri, hispi \*

or

Saddle of venison, beetroot, liquorice, parsnip

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Smoked milk & mandarin

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Toffee, peanut, milk chocolate nougat \*

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Sourdough, 38% chocolate - *in collaboration with Paul A. Young*

**\* 5 COURSES £105**

SOMMELIER'S SELECTION £75

PRESTIGE SELECTION £175

**8 COURSES £120**

SOMMELIER'S SELECTION £95

PRESTIGE SELECTION £195



PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU  
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL