

# The Seasonal Table

## Garden Abundance

Orkney Scallop, Strawberry, Elderflower

Summerfield Biscuit, Mangalitsa Ham

*Moët & Chandon Rosé Impérial, Champagne, France NV*

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Japanese Milk Loaf, Chive Flower Jersey Butter

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The Garden, Herbal Tea

*Grüner Veltliner, Zero G, Wagram, Austria 2024*

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Rainbow Trout, Borage, Cucumber

*Terroir Semillón, Morandé, Valle Central, Chile 2023*

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Wild Turbot, Broad Bean, Lemon Verbena

*Pietrabianca, Bocca Di Lupo, Puglia, Italy 2024*

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BBQ Lamb, Pea, Turnip, Mint

*Château Ksara Rouge, Bekaa Valley, Lebanon 2019*

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Baron Bigod, Apricot, Aaron's Grandad's Honey

*Tawny 10 Year Old Port, Ferreira, Douro, Portugal*

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Black Cherry, Yoghurt, Pistachio

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Sweet Treats

Tasting Menu £90

Wine Flight £55