

The Seasonal Table

Forest & Forage

Duck Liver - Damson

Crab - Apple

Ca' del Console Prosecco Rosé, Veneto, Italy 2024

Malted Sourdough - Ampersand Butter

Toasted Grains

Sand Carrot - Sea Buckthorn - Lovage - Sunflower

Grüner Veltliner, Zero G, Wagram, Austria 2025

Wild Hare Ragu - Pumpkin - Chestnut

Chianti Classico, Péppoli Antinori, Tuscany, Italy 2024

Wild Turbot - Mussels - Cider - Leek

Rioja Blanco, Conde Valdemar, Rioja, Spain 2023

Juniper Smoked Venison - Elderberry - Beetroot

VII Gran Corte, Pulenta Estate, Mendoza, Argentina 2021

Pear - Rosehip - Wood Sorrel

Jerusalem Artichoke - Cepe Caramel - Dark Chocolate

Sauternes, La Fleur D'Or, Bordeaux, France 2023

Sweet Treats

Tasting Menu £90

Wine Flight £55