



Winter 2023

Snacks

Taco

Jerusalem artichokes

brown butter, truffle, coffee

Cornish monkfish

grapes, Tokyo turnips, mustard

Kings Oscietra

“pie and mash” £15 supplement

Merrifield farm duck

swede, orange, chestnut

Tunworth and black fig

“hot and cold” £10 supplement

Sicilian pomegranate

mango, coconut

“Dulcey” blonde chocolate

apple, almond, pistachio

£115 per person



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The Vineyard Cocktail

Franciacorta 2015

Guido Berlucchi, 61 Nature, Zero Dosage, Lombardy,
Italy

István Szepsy 2020

Tokaji, HUN, Furmint, Tokaj, Hungary

Tahbilk 2015

1927 Vines, Marsanne, Nagambie Lakes, Australia
£10 supplement

Jean-Louis Trapet 1989

Chambertin Grand Cru, Pinot Noir, Burgundy, France
Vs.

Lynmar 1996

Pinot Noir, Quail Hill Vineyard, Russian River Valley,
California

Domaine Mas Amiel 20 years old

Maury, Grenache, Roussillon, France £15 supplement

Burrow Hill NV

Ice Cider, Somerset, England

£85 wine pairing



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Non-Alcoholic Pairing

Jarr Raspberry
Kombucha

Mother Root Ginger
Switchel & Soda Water

Noughty
Sparkling Chardonnay £5 supplement

Roots Divino
Aperitif Rosso

Amàrico
Aperitivo £5 supplement

Alain Milliat
Muscadelle Sparkling Grape Juice

£55 Non alcoholic pairing