

**A CELEBRATION OF ENGLISH WINE**

**26<sup>TH</sup> JUNE 2026**

Tunworth cheese cornetto, candied walnuts

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Cornbread, duck liver mousse, port reduction

Homemade ricotta, raisin, caper, smoked almond

*NV Pommery Brut, Hampshire, UK*

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Potato & polenta Sourdough, whipped brown butter

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**Tuna Tartare**

Tomato dressing, basil cream, lilliput capers

*2023 New Hall Bachus, Essex, UK*

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**Hot Smoked Chalk Stream Trout**

Lemon verbena emulsion, English peas, pickled lemon

*2022 Painter of Light Chardonnay, Blackbook Winery, Essex, UK*

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**Barbecued Cornish Monkfish**

Cornish crab, artichoke purée, brown butter

*2023 Pinot Meunier Derrington, Simpsons Vineyard, Kent, UK*

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**' Peach Melba '**

Crème fraiche, raspberry, toasted almond

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**Chamomile Custard**

Wildflower honey, caramelised apple, buckwheat

*NV Honey Wine Festival, Loxwood, Sussex, UK*

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Earl grey tea & clotted cream  
Macadamia financier, maple & vanilla cream  
Confit lime & kalamansi bonbon

185.00

*When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.*

*Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.*

*Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.*

*Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.*

*Adults need around 2000Kcal a day. Calorie information is available on request.*