

## TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Nasturtium Tart, Cep Mushroom, Artichoke

Veal Sweetbread, Horseradish, Verjus

Scallops, Hazelnut Miso, English Truffle

Venison, Blackcurrant, Beetroot, Celeriac

Pumpkin Magnum

Apple, Caramel, Meadowsweet

Doddington Cheese, Walnut Cake

Sweets

£160

## PRESTIGE WINE PAIRING

2022 Chablis 1<sup>er</sup> Cru L'Essence des Climats, Laroche, Burgundy, France

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2020 Sauvignon blanc, Te Koko, Cloudy Bay, Marlborough, New Zealand

2023 Cru Classé, Château Galoupet, Provence, France

2018 Domaine De Baronarques, Languedoc, France

2016 Rioja Gran Reserva, Vina Arana, La Rioja Alta S.A, Rioja, Spain

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2011 Ice Cider, Domaine Leduc-Piedimonte, Canada

NV Carcavelos, Villa Oeiras, Lisbon, Portugal

£165