



Sample dinner menu

Starters

Celeriac (v)

Celeriac veloute, pearl barley, fermented celery, barbecue cep, lovage emulsion, crispy egg yolk

Hand-dived scallop

Barbecued scallop, courgette, pickled kohlrabi, lemon verbena, beef tea, (£6 supplement)

Add 5g Exmoor Cornish salted Baerii caviar at £22.50

Devonshire crab

Dressed crab, green apple, crab custard, dill, finger lime, brown crab flatbread, bisque

Tartare

Tartare of Sussex beef, smoked egg yolk, oyster emulsion, Australian Winter truffle

Pig cheek

Silly Moo braised pig cheek, crispy polenta, Jerusalem artichoke. Scrumpy jelly, cider jus

Mains

South coast brill

Fillet of brill, cauliflower & sea-lettuce puree, pickled wakame, cauliflower cous cous, ox cheek, cauliflower kimchi vinaigrette

South downs venison

Loin of fallow deer, crispy belly, braised red cabbage, pickled salsify, blackberry & pine nut jus

Partridge

Whole wood-fired partridge, KFP leg, parkin granola, chervil root, fermented crab apple, puntarelle, miso toffee apple, elderberry & whisky jus (£4 supplement)

Bream

Poached fillet of bream, caramelised turnip, squid & fennel salad, cime di rapa, turnip top gremolata

Aubergine (vg)

Soy roasted aubergine, crispy house made tofu, Nutborne tomatoes, aubergine 'bacon', miso & smoked aubergine puree

Side dishes

Potato

Creamed potato, English Autumn truffle, pecorino £9.50

Cabbage

Hispi cabbage, black garlic aioli, crispy onions £6.00

Desserts

Caramelised buttermilk tart

Apple fondant, bergamot, green apple sorbet

Bourbon cremeux

Terre de sienne chocolate, mushroom caramel, popcorn, whiskey ice cream

Banoffee souffle

Miso ice cream, brown butter crumble

Tete de moine

Fermented greengage, pain d' épice, medjool date, lemon thyme, maple vinegar

Cheese & fruit

Selection of English cheeses served with a variety of crackers & chutneys

Three-course £70 per person

Coffee & petit fours

Cafetière £5.75

Cappuccino £5.75

Espresso 5.50

Double espresso £5.75

Café latte £5.50

Selection of teas £5.75

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.