



Potato - Fermented Nasturtium - Guanciale - Swiss Chard

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English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

•

Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing - Kaluga Caviar

•

Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

•

Dry Aged Thirkleby Duck - Orchard Plum
Salad Of Cucumbers & Squash - Fermented Lettuce

•

Cashel Blue - Pickled Walnut - Redcurrant - Birch Syrup
Supplement - 10

•

Orchard Apples & Our Honey - Medjool Date
Caramelised Celeriac & Hazelnut - Buttermilk

•

Our Bread Miso Caramel Tart
Damson Jam & Rosemary Doughnut



VEGETARIAN MENU

Potato - Fermented Nasturtium - Swiss Chard

•

English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

•

Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing

•

Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

•

A Warm Salad Of Our Summer Vegetables
Late Summer Vegetables - Fermented Grains

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Cashel Blue - Pickled Walnut - Redcurrant
Toasted Barley - Birch Syrup

Supplement - 10

•

Orchard Apples & Our Honey - Medjool Date
Caramelised Celeriac & Hazelnut - Buttermilk

•

Our Bread Miso Caramel Tart
Damson Jam & Rosemary Doughnut



VEGAN MENU

Potato - Fermented Nasturtium - Swiss Chard

•

English Mushroom Biscuit - Wiltshire Truffle

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Musselburgh Leeks In Pumpkin Seed Miso
Douglas Fir Dressing - Foraged Salad

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Forge Lemon Thyme Beer Bread - Preserved Mushroom Parfait
Beer Vinegar - Shiitake

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A Warm Salad Of Our Summer Vegetables
Nasturtium Pesto - A Sauce Of Garden Leaves

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Frozen Beach Rosehip - Pickled Walnut - Redcurrant
Birch Sap Syrup - Toasted Barley

Supplement - 10

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Invicta Gooseberries - Toasted Rice - Lemon Verbena

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Lovage & Strawberry Ice Cream Sandwich
Our Miso Caramel Tart



PESCATARIAN MENU

Potato - Fermented Nasturtium - Swiss Chard

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English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

•

Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing

•

Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

•

A Warm Salad Of Our Summer Vegetables
Nasturtium Pesto - A Sauce Of Garden Leaves

•

Cashel Blue - Pickled Walnut - Redcurrant
Toasted Barley - Birch Syrup

Supplement - 10

•

Orchard Apples & Our Honey - Medjool Date
Caramelised Celeriac & Hazelnut - Buttermilk

•

Our Bread Miso Caramel Tart
Damson Jam & Rosemary Doughnut

Tasting Menu - 80

Wine Pairing - 60

An optional service charge of 10% is added to your final bill