



Potato - Fermented Nasturtium - Guanciale - Swiss Chard

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Raw Hereford Beef & Onion Tartlette - English Wasabi
Spring 24' Garlic Capers - Yolk

English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

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

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

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Orkney Scallop - Broth Of Roe & Celeriac
Wild Onion Seeds - Fermented Grains - Bone Marrow

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

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

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Boltardy Beetroot & Reuben Blackberry Tart

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

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Our Bread Miso Caramel Tart

Damson Jam & Rosemary Doughnut

Walled Garden Fig Tree Roll



VEGETARIAN MENU

Potato - Fermented Nasturtium - Swiss Chard

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Garden Corn & English Wasabi Tartlette
Kombu - Elderflower - Slow Cooked Yolk

English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

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

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

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Malt Glazed Ibis Celeriac - Truffle Broth
Girolles - Fermented Grains

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

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Cashel Blue - Pickled Walnut - Redcurrant - Birch Syrup

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Boltardy Beetroot & Reuben Blackberry Tart

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

.

Our Bread Miso Caramel Tart

Damson Jam & Rosemary Doughnut

Walled Garden Fig Tree Roll



VEGAN MENU

Potato - Fermented Nasturtium - Swiss Chard

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Garden Corn & English Wasabi Tartlette
Kombu - Elderflower

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 Cep Custard
Beer Vinegar - Shiitake

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Glazed Roscoff Onion - Onion Broth
Runner Beans & Fermented Gooseberry

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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

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Blackcurrant & Oxalis - Blackcurrant Leaves

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Invicta Gooseberries - Toasted Rice - Lemon Verbena

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Reuben Blackberry Pastille

Lovage & Strawberry Ice Cream Sandwich

Our Miso Caramel Tart



PESCATARIAN MENU

Potato - Fermented Nasturtium - Swiss Chard

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Garden Corn & English Wasabi Tartlette
Kombu - Elderflower - Slow Cooked Yolk

English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

.

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

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

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Cornish Cod - XO - Tuna Belly
Broth Of Late Summer Vegetables & Fermented Grains

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

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Cashel Blue - Pickled Walnut - Redcurrant - Birch Syrup

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Boltardy Beetroot & Reuben Blackberry Tart

.

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

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Our Bread Miso Caramel Tart

Damson Jam & Rosemary Doughnut

Walled Garden Fig Tree Roll

Tasting Menu - 125

Wine Pairing - 85

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