



British 7 Course Tasting Menu
(Prepared by Chris White – Guest Chef)

Thursday 28th August 2025

Sample Menu (Vegetarian Options available)

Priced at £64.95 per head – Wine pairing at £34.95

Course One - Bread

Our signature 'Plant Pot' bread, served warm from the oven with a delicate, house-churned, fennel seed smoked butter.

Course Two – Scotch Egg

A playful nod to a British classic. A single, crisp-coated quail's egg with a soft, yielding yolk, wrapped in lightly spiced beef accompanied by a savoury Winchester Cheddar soldier for dipping.

Course Three – Beetroot & Goats Cheese

Velvety whipped Rosary goat's cheese is paired with textures of earthy beetroot and sweet heritage carrot, brought to life with a piquant burst of pickled mustard seeds.

Course Four - Lobster

Tender lobster with Cornish New Potato Salad, dressed with Tomato Consommé, and enhanced with capers, shallots, cornichons, plum tomatoes, basil, lemon, crème fraîche, and coriander.

Course Five – Guinea Fowl

Succulent, pan-roasted breast of guinea fowl, generously stuffed with an elegant wild cep mushroom mousse. This is accompanied by Jerusalem artichoke, a velvety smoked potato purée, and finished with a classic tarragon & local cider sauce.

Course Six –Rhubarb & Custard Tart

A contemporary vision of a childhood favourite. A delicate rhubarb and custard tart, perfectly balanced with ethereal aerated white chocolate and a sharp, refreshing buttermilk sorbet.

Course Seven - Cheese

To conclude, a perfect portion of Barkham Blue, a rich and buttery local cheese. Served simply with sweet ripe fig and the delightful crunch of house-candied walnuts.

Vegetarian Options available

Wine Pairings available