



2018 Christmas menu

Tasting menu, allow our chefs to take you on a journey – 70

2 course – 45

3 course – 60

Breads and single origin olive oil to start

Charcoal carrot terrine, living cheese, carrot top ice

Native pepper cured trout, confit onion, purple kale, sour cream

Beef seared over fire, smoked mussel mayo, daikon, leek ash

Hand cut pasta, eggplant, cultured buttermilk, black garlic, cured yolk

Berkshire pork meatballs, roasted cauliflower, brassica leaves, yoghurt

Forest range chicken, fresh peas, heart ham and leek dressed in whey

Chocolate mud, river mint and avocado icecream

Roasted almond frangipane, honeycomb and lavender 'bee sting'

Whipped cheesecake, strawberry and meringue