

Wine Flight

2018 Gusbourne rosé, Champagne cuvée
Kent, England

2019 Sepp Moser Fundamental, Grüner Veltliner
Niederösterreich, Austria

2018 Clos Du Val Chardonnay,
Napa Valley, USA

2020 Granbazan Etiqueta Ambar, Albariño
Rias Baixas, Spain

2020 Domaine Machard de Garamont 'Le Chapitre'
A.C. Bourgogne, France

Port, Sommeliers Selection

2008 Il Griorgio, Vin Santo del Chianti Classico
DOC, Blend, Tuscany, Italy

or to accompany the Gariguetta strawberries

N.V. Aréle Vino Santo DOC
Trentino, Italy

£75

(Served in 100ml glasses, unless otherwise specified)

Tasting Menu

Bread from Barry our baker
and butters

Native lobster, Isle of Wight tomatoes,
last year's elderflower, caviar

Peas and pods, whipped scrambled egg,
lardo, mustard

Glazed veal sweetbread, iced leaves,
ox tongue, sunflower seeds

Blanc of cod, Scottish mussels,
clams and sea herbs

Herdwick hogget, courgette,
pine nuts, lovage, sheep's yoghurt

Two blues, buckwheat, figs,
fresh Haughton honey
(Supplement £7.50)

or

Cheese trolley, accompaniments
(Supplement £12.50)

Gooseberry fool, Gusbourne wine,
blackcurrant leaf sherbet, sorrel

Valrhona chocolate, Glenmorangie,
orange, praline

or

Gariguetta strawberries, clotted cream,
Daresbury marigold

£115