

SUSTAINABLE MENU

AUTUMN / WINTER

ON THE TABLE

Biodynamic sourdough, house cultured butter

STARTERS

Celeriac broth, Cacklebean pullet egg, roast celeriac, celeriac top gremolata

Delica pumpkin, surplus butter whey, pumpkin seed salsa matcha, variegated kale

Purple sprouting broccoli, preserved summer tomato pesto, kentish cobnuts

Green citrus and beetroot cured sea trout, foraged berry vinaigrette, house crème fraiche, sourdough cracker

Cured ex dairy cow, crapaudine beetroot roasted in beef fat, horseradish

Fire roasted leek, house ricotta, three cornered leek pistou, chestnuts

MAIN COURSES

Ex dairy cow rib, roasted winter tomato, charred onion and horseradish

Fallow deer, fermented plums and celeriac

Juniper smoked mallard, confit leg, liver parfait, salsify, green orange relish

Roasted pollack, sea purslane butter sauce, fire roasted cauliflower, sea herbs

Fire roasted spelt, crown prince pumpkin, trompettes de la mort

TO SHARE

Whole Tamworth pork - loin, crackling, slow cooked belly, puffed pig skin shoulder croquette, smoked sausage, trotter XO

SIDES

New season potatoes grilled with fig leaves

'Waldorf' mixed radicchio, quince, chestnut, muscat grapes

Sand carrot cooked in carrot juice, carrot skin crisps, carrot top and parsley salad

Raw and variegated kale, bonne louise pear, buttermilk dressing, crispy kale

DESSERT

Biodynamic sourdough torrijas, roasted berry compote, buttermilk custard

Set buttermilk, quince, caramelised chestnuts

Deep fried apple pie, house crème fraiche