



## Tasting Menu

*Sample Menu*

Sweetcorn and Caramelised Cream  
Smoked Eel and Fermented Turnip

Raw Venison, Blackberry and Bone Marrow  
Lobster Claw and Umeboshi Strawberries

Sour Bread and Sour Butter

Lobster Tail, Pea and Nasturtium  
Oldstead Autumn Vegetables  
Cod, Langoustine and Oldstead Onion

Duck, Plum and Beetroot

*(Cheese - £19 Supplement)*

Sweet Cicely, Blackcurrant and Sheep's Yoghurt  
Strawberry and Lovage

Toffee Apple Tart

*Tasting Menu £135-£150 per person*



## Drinks Package One

Raw Venison, Blackberry and Bone Marrow

Lobster Claw and Umeboshi Strawberries

Classic Cuvee, Charles Palmer 2014 (*Sussex, England*)

Lobster Tail, Pea and Nasturtium

Pacherenc du Vic-Bilh Sec, Sergent 2020 (*Gascony, France*)

Oldstead Autumn Vegetables

Edi Simcic, Chardonnay 2017 (*Primorski, Slovenia*)

Cod, Langoustine and Oldstead Onion

Saumur 'La Dame', Roche Ville 2015 (*Loire, France*)

Duck, Plum and Beetroot

Spanna, Antonio Vallana 2017 (*Piemonte, Italy*)

Sheep's Yoghurt, Blackcurrant and Sweet Cicely

Cocktail

Strawberry and Lovage

Kika, Miles Mossop 2019 (*Stellenbosch, South Africa*)

*Drinks Package - £80 per person*



## Drinks Package Two

Raw Venison, Blackberry and Bone Marrow

Lobster Claw and Umeboshi Strawberries

Blanc de Blanc Grand Cru, Soutiran 2011 (*Champagne, France*)

Lobster Tail, Pea and Nasturtium

Riesling Grand Cru Hengst, Josesmeyer 2015 (*Alsace, France*)

Oldstead Autumn Vegetables

Puligny-Montrachet, Francois Carillon 2016 (*Burgundy, France*)

Cod, Langoustine and Oldstead Onion

Cartology, Alheit 2016 (*Western Cape, South Africa*)

Duck, Plum and Beetroot

Gattinara, Antonio Vallana 2010 (*Piemonte, Italy*)

Sheep's Yoghurt, Blackcurrant and Sweet Cicely

Cocktail

Strawberry and Lovage

Chateau d'Yquem Sauternes 'Superior First Growth' 1990  
(*Bordeaux, France*)

*Drinks Package - £150 per person*