

**FIVE**

£110 per person

Cured & pine smoked Faroe Islands salmon,  
Bergamot dashi

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New forest asparagus, coddled egg, king peter  
ham, Montgomery cheddar

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Forest mushrooms, wild grains & miso

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West country lamb, carrot, lovage, goats curd

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New Forest strawberries & cream, mint &  
lime

**SEVEN**

£140 per person

Cured & pine smoked Faroe Islands salmon,  
Bergamot dashi

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New forest asparagus, coddled egg, king peter  
ham, Montgomery cheddar

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Forest mushrooms, wild grains & miso

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Sea bass, hot & sour prawn liquor

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Dry aged beef, caramelised onion, bone  
marrow toast

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Lychee & pink grapefruit meringue

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Kalingo chocolate, caramelised banana & lime

Add wine pairing – FIVE - £65

Add fine wine pairing – FIVE - £130  
(available on request)

Add wine pairing – SEVEN - £95

Add fine wine pairing – SEVEN - £180  
(available on request)

Optional course £10 per person

Selection of seasonal cheeses by Maître affineur 'Buchanans'

*Head Chef Marc Hardiman*

"To be enjoyed by the whole party. Available for lunch until 1.45pm and dinner until 9.30 pm."

*This is a sample menu only.*

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.