



MINI LUNCH MENU

House-Marinated Olives

Quails' Egg

Spinach, Smoked Almond & Potato

New Forest Asparagus

Lemongrass & Caviar

50ml Chablis Domaine Vincent Damp
(Chablis, France)

Countryside Supper

Our Rye Bread, Cultured Butter, Cream Cheese,
Cured Meats & Home-Smoked Salmon

100ml Cheddar Ales 'Piney Sleigh' IPA
(Somerset, UK)

Tunworth Soft Cheese

Sourdough Bread Dumpling, Apple & Truffle

50ml Syrah Elephant Hill
(Hawkes Bay, New Zealand)

Optional Extra Course

Seared Scallop

Flavours of Thai Curry, Prawn & Mango Salad
(£15.00)

Venison

Raspberry, Teriyaki, Pistachio, Morel & Cabbage

50ml Young Wisdom Mataro Barossa Boy
(Barossa Valley, Australia)

Strawberry

Lychee, Coconut & Shiso

50ml Chateau Septy
(Bordeaux, France)

Optional Extra Course

Selection of 3 Artisan Cheeses

Honey & Crackers
(£15.00)

£65.00 Per Person

Wine Flight Additional £32.50 per person



CLASSIC LUNCH MENU

House-Marinated Olives

Quails' Egg

Spinach, Smoked Almond & Potato

New Forest Asparagus

Lemongrass & Caviar

50ml Chablis Domaine Vincent Damp
(Chablis, France)

Tuna

Oyster, Ponzu

50ml Die Agteros, Chenin Blanc Joostenberg Estate
(Paarl, South Africa)

Countryside Supper

Our Rye Bread, Cultured Butter, Cream Cheese,
Cured Meats & Home-Smoked Salmon

100ml Cheddar Ales 'Piney Sleigh' IPA
(Somerset, UK)

Tunworth Soft Cheese

Sourdough Bread Dumpling, Apple & Truffle

50ml Syrah Elephant Hill
(Hawkes Bay, New Zealand)

Seared Scallop

Flavours of Thai Curry, Prawn & Mango Salad

50ml Circle of Life White
(Stellenbosch, South Africa)

Venison

Raspberry, Teriyaki, Pistachio, Morel & Cabbage

50ml Young Wisdom Mataro Barossa Boy
(Barossa Valley, Australia)

Apricot

Elderflower, Sancho Berry

Strawberry

Lychee, Coconut & Shiso

50ml Chateau Septy
(Bordeaux, France)

Optional Extra Course

Selection of 3 Artisan Cheeses

Honey & Crackers
(£15.00)

£90.00 Per Person

Wine Flight Additional £50.00 per person



MINI VEGETARIAN LUNCH MENU

House-Marinated Olives

Quails' Egg

Spinach, Smoked Almond & Potato

New Forest Asparagus

Lemongrass & Seaweed Caviar
50ml Chablis Domaine Vincent Dampf
(Chablis, France)

Countryside Supper

Our Rye Bread, Cultured Butter, Cream Cheese
& Plant-Based Accompaniments
100ml Cheddar Ales 'Piney Sleigh' IPA
(Somerset, UK)

Tunworth Soft Cheese

Sourdough Bread Dumpling, Apple & Truffle
50ml Syrah Elephant Hill
(Hawkes Bay, New Zealand)

Optional Extra Course

Crispy Banana Blossom

Flavours of Thai Curry
(£10.50)

Plant-Based Chick'n

Raspberry, Teriyaki, Pistachio, Morel & Cabbage
50ml Young Wisdom Mataro Barossa Boy
(Barossa Valley, Australia)

Strawberry

Lychee, Coconut & Shiso
50ml Chateau Septy
(Bordeaux, France)

Optional Extra Course

Selection of 3 Artisan Cheeses

Honey & Crackers
(£15.00)

£65.00 Per Person

Wine Flight Additional £32.50 per person



CLASSIC VEGETARIAN LUNCH MENU

House-Marinated Olives

Quails' Egg

Spinach, Smoked Almond & Potato

New Forest Asparagus

Lemongrass
50ml Chablis Domaine Vincent Dampf
(Chablis, France)

Watermelon

Seaweed, Ponzu
50ml Die Ageteros, Chenin Blanc Joostenberg Estate
(Paarl, South Africa)

Countryside Supper

Our Rye Bread, Cultured Butter, Cream Cheese
& Plant-Based Accompaniments
100ml Cheddar Ales 'Piney Sleigh' IPA
(Somerset, UK)

Tunworth Soft Cheese

Sourdough Bread Dumpling, Apple & Truffle
50ml Syrah Elephant Hill
(Hawkes Bay, New Zealand)

Crispy Banana Blossom

Flavours of Thai Curry
50ml Circle of Life White
(Stellenbosch, South Africa)

Plant-Based Chick'n

Raspberry, Teriyaki, Pistachio, Morel & Cabbage
50ml Young Wisdom Mataro Barossa Boy
(Barossa Valley, Australia)

Apricot

Elderflower, Sancho Berry

Strawberry

Lychee, Coconut & Shiso
50ml Chateau Septy
(Bordeaux, France)

Optional Extra Course

Selection of 3 Artisan Cheeses

Honey & Crackers
(£15.00)

£90.00 Per Person

Wine Flight Additional £50.00 per person