TUDOR FARMHOUSE

Tasting Menu £75
Wine Pairing £40(Optional)

Chef's special tasting menu is compiled from the very freshest produce and includes an appetiser, 5 courses followed by tea & coffee with petits fours. The menu can be enjoyed with a specially chosen pairing of 5 matched wines. A cheeseboard is available at an additional cost of £15 for a board for two. We also offer a pescatarian and vegetarian tasting menu.

Dorset Crab, emulsion, cucumber, yuzu, cracker
Gusbourne Reserve 2020

Salt Baked Celeriac, apple, mushroom, truffle, celery
Babylonstoren 'Candide' Blend 2024

Sole, miso, shitake, daikon, seaweed
Bourcier- Martinot Vire- Clesse Recolte 2021

Monmouthshire Free Range Pork, hispi, pear, parsnip
Cheveau Beaujolais Villages Or Rouge 2023

Chocolate Cremeux, yuzu, ginger, matcha
Torres Floralis Moscatel Oro NV

Optional Extra (£15 for two to share):
Artisan Cheeses, Celery, Grapes, Pear and Ginger Chutney, Savoury Crackers
Tanners LBV Port £7 per 50ml glass

Coffee or tea with home-made petits fours

Wine Pairing

A 70ml serving of wine, or a 50ml serving of fortified wine, has been selected to accompany each dish. The wine recommendations have been selected based on their origin, characteristics and compatibility with the dishes.

A full of list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.