

*SAMPLE* **H I D E** *MENU*

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**NIBBLE**      Walk Mill | Stout & seed / Arbequina olive & rosemary / CH4 cultured butter  
Bite | Acorn ham / Scratchings

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**START**      Diver | Seared scallops / Garlic gnocchetti / duck yolk / English asparagus  
Sea trout | Smoked / soured / torched / nasturtium  
Obsiblué | Grilled prawns / almond gazpacho / sourdough crunch  
Rillettes | Cheshire rabbit / French hen / liver / hazelnuts / lavache  
Suckling pig | Spanish bean / barbecued octopus / buttermilk squid

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**MAIN**      Iberico Pork Cutlet | Spring pods / croquetas / cold cuts  
Red Poll | Côte de boeuf / burnt onion / sticky short rib / pickles (serves two)  
Poussin | Basque peppers / spiced sausage / fried capers / saffron  
Herefordshire | Aged Sirloin / cracked peppercorns / mushroom croustade  
Turbot | Creamed salt cod / red shrimp / Salsa Verdi / Jersey Royals

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**SWEET**      Tart | Tahitian custard / spiced apricots  
Chocolate | Caribe ganache / pistachio dacquoise / hot cherry / cold cherry  
Panna cotta | Coconut / Charred Pineapple / white rum / lime  
Artisan | Chestnut leaf Beppino Occeci / Tête de Moine AOP /  
Little Wallop / Barkham Blue

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**TARIFF**      Two courses  
Three courses  
Cheese as an additional course  
Coffee & sweet treats