

The Core Menu



Sample

A menu that showcases the core techniques we use to make the most of the produce from our farm and garden all year around.

Oldstead Charcuterie
Aged Beef Toast
cured | raw

Bread & Butter
proved | baked | cultured

Brassicas | Green Rhubarb | Peaso
barbequed | salted

Scallop | Celeriac | Spruce
caramelised | fermented
(£30 Supplement)

Venison | Pablo Beetroot | Cherry
glazed | smoked

Root Vegetable French Toast
with a choice of cheese from Courtyard Dairy
(£16 Supplement)

Potato | Chicory Root
preserved | roasted

Lemon Verbena Tart
baked

£110 | Available Wednesday, Thursday & Friday evenings and Friday and Saturday lunch.

Please note that a discretionary service charge of 12.5% will be added to your bill, which is shared between all staff.



I - Experimental & Adventurous

Woodcutter Semillon, Torbreck 2022
(Barossa Valley, Australia) | Brassicas

Saumur 'La Dame' Roche Ville 2022
(Loire Valley, France) | Scallop*

Aotea Cabernet Franc, Seifried 2021
(Nelson, New Zealand) | Venison

Pedro Ximenez, Barbadillo
(Jerez, Spain) | Chicory

£40 | *£50

II - Grand & Classic

Semillon, Boekenhoutskloof 2020
(Franschoek, South Africa) | Brassicas

Cartology, Alheit Vineyards 2020
(Western Cape, South Africa) | Scallop*

Roc de Cambes, Francois Mitjavile 2015
(Bordeaux, France) | Venison

Pedro Ximenez, Sanchez Romate
(Jerez, Spain) | Chicory

£80 | *£100

III - Soft & Inventive

Tomato & Tamari | Brassicas

Apple & Hogweed | Scallop*

Beetroot & Rosemary | Venison

Chicory & Meadowsweet | Chicory

£30 | *£35