

Time and Place

March

£95

Walled Garden
vegetables, yolk

Open Sea
halibut, seaweed, roe

Soil
celeriac, curd, hazelnut

Sea Floor
lobster, scallop, tubers

Estate
roe venison, blackberries

Dairy
British Isles artisan cheeses
(£18 supplement as an extra course)

Peach House
rhubarb, stem ginger

Woodland
acorn, chocolate

*This tasting menu is designed to be taken by the whole table.
A discretionary 12.5% service is added to all food and beverage charges.*