

Restaurant Interlude

Estate Experience
Sample Menu - £120 per person

untraditional crackers · seeds · stones

stuffed chestnut · rice · sherry

rabbit eats carrot

pumpkin · pine

bread · local butter

scallop · green almonds · apple · nettle

potato · estate egg · exmoor caviar

mushroom · biltong · tasty paste

custard · sweatbread

halibut · watercress · seaweed

pheasant · blackberries · anchovy

trenchmore wagu · oyster · bone marrow

winslade soft · spruce bark · crab apple

(Optional)

meadowsweet · gingerbeer

sheeps milk · birch tree

foraged acorn · 70% guanaja · brandy · coffee

burnt honey smore · dogwood · malt

beetroot · elderberry

lavender · honey

A DISCRETIONARY SERVICE CHARGE OF 12% WILL BE ADDED TO YOUR BILL, WHICH GOES DIRECTLY TO THE WHOLE TEAM FOR THEIR SERVICE.

Our menus change based on fresh seasonal produce and the best ingredients we can get. We regret, onion, garlic and salt forms the base of our food preparations. We can accommodate most dietary requirements. Please inform us of any serious allergies.