

Exquisite 4 course meal paired with the finest brand new vintage wine by Wildshark £60pp

Food sustainably sourced from David Catt, Bodiam, Linton, Maws

## CITRUS-CURED CHALK STREAM TROUT

Granny Smith apple, apple gel, wasabi creme fraiche, nori, coriander cress Supernova Brut, 2024, 11.5%

#### GRILLED KENTISH ASPARAGUS

preserved lemon & herb ricotta, butter roasted hazelnut, olive oil, herb salad Pinot Gris, 2024, 12.5%

## ROAST GRESSINGHAM DUCK BREAST

baby vegetables, truffle mash, port & cherry sauce, crispy shallot Pinot Noir, 2024, 12.5%

#### SUMMER PUDDING

brioche, Wildshark Raspberry Gin, vanilla mascarpone  $Pale~Ros\acute{e}, 2024, 11.5\%$ 

# CHEESE - £10 SUPPLEMENT SISTER SARAH SEMI-SOFT GOAT'S CHEESE

honey roasted figs, walnuts, crackers

Bacchus Fumé, 2024, 12.5%