



Chef's Selection

Available 5pm-9pm at The Cart Shed

Please note a 10% discretionary service charge will be added to your bill.

Begin

A welcome glass of Furleigh Estate Classic Cuveé

Nibble

Outbuilding Crostini

Start

Buffalo Burrata, Crown Prince Squash, Hot Honey & Smoked Almonds
Potted Ham Hock Terrine, Homemade Pickles, Sourdough
Crown prince, Garden Leek & Fennel Cassoulet, Herb Breadcrumbs

Main

Bavette Steak, Salt Baked Beetroot, Wild Mushroom & Truffle Butter
Red Lentil Dahl, Garden Pakora, Coconut Yoghurt, Flatbread 17
Free Range Chicken Schnitzel, Old Winchester, Celeriac Remoulade

Dessert

Affogato; Vanilla Gelato, Chocolate Orange Crumb, Goose & Badger Espresso
Warm Brownie & Local Vanilla Gelato
Panna Cotta, Apple Compote, Oat Crumb

FIN

Please note, although we will do our best, due to the size and versatility of our kitchen we are unable to guarantee the total absence of allergens.

If you would like to see a full list of allergen information
please reach out to us directly.