

Beef | radish | golden ale | wild rice

Chickpea | chicken | garlic | garden flowers

Roebuck Estates Classic Cuvee | 2017 | Sussex, UK

Crab | lemongrass | kaffir lime | red pepper

Red beetroot | buckwheat | sherry vinegar | nasturtium

When Life Gives You Oranges | 2023 | Languedoc-Roussillon, France

Tomato | basil | fennel | garden thyme

Cave de Turckheim Riesling [Organic] | 2021 | Alsace, France

Halibut | turnip | black barley | crème fraiche

Genetie Bourgogne Blanc 'Illumine' Chardonnay | 2020 | Burgundy, France

Lamb | aubergine | white onion | freekeh

Wildeberg Terroirs Cinsault | 2022 | Wellington, South Africa

British cheeses

(supplement £15 per person)

Krohn Colheita Port | 2006 | Porto, Portugal (supplement £8.50)

Lime | yoghurt | dark rum | mint

Strawberry | yuzu | einkorn | cream cheese

Domaine de Grange Neuve Monbazillac | 2018 | South West France

Pick 'n' Mix

D O C K E T
r e s t a u r a n t

SAMPLE MENU

10 COURSE Tasting Menu £85 per person

6 Wine Pairing £65 per person

Discretionary 10% service charge is added to all bills

We source a wide range of ingredients, please let us know if you have any dietary requirements, allergies or intolerances