THE BOW ROOM
RESTAURANT
· GRAYS COURT ·

Sample Tasting Menu

Whitby Crab Tart
Kale & Roasted Yeast
Cod Skin & Smoked Cods Roe

Stout & Irish Treacle Bread
Cultured Butter

Baked Bone Marrow Custard
Wild Mushrooms & Artichoke

Hispi Cabbage
Buckwheat & Caviar

Scallop
Smoked Roe

Salt Aged Venison
Lions Mane & Juniper

Optional Cheese Course
(£20.00 Supplement)

Compressed Apple
Sheep's Yoghurt & Lemon Geranium

Porcelain Doll Pumpkin
Woodruff & Pumpkin Seeds

Tasting Menu £130 Per Person

A discretionary 12.5% service charge is added to all bills, which is shared equally amongst staff.
Please let a member of our staff know if you have any allergies or dietary requirements.

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Nyetimber Classic Cuvée NV
South Downs, England (Bone Marrow)

Antinori Guado al Tasso Vermentino di Bolgheri 2025
Bolgheri, Italy (Hispi)

Woodlands Chardonnay 2023
Margaret River, Australia (Scallop)

Rizzi Barbaresco 2020
Piedmont, Italy (Venison)

Buitenverwachting 1769 Muscat 2021
Constantia, South Africa (Pumpkin)

Wine Pairing £75 per person

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