



**Secret Supper Club**  
**From Hedgerow to High Table**

**Thursday 23<sup>rd</sup> April 2026**

*A 'walk' through the English countryside in springtime to savour the amazing wild produce from the field and the coastline paired with a selection of our favourite English wine producers.*

**Devon crab, Jersey Royals, apple, lovage**

*No.36, All Angels, Enborne, West Berkshire*

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**Berkshire lamb rump, English peas, courgette, Rosary Ash**

*Dry English Rosé, Folc, Kent*

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**Brixham hake, wild garlic, spru asparagus, St. George's mushrooms**

*Chardonnay 2023, Artelium Estate, Hassocks, East Sussex*

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**Wild Berkshire roe buck, morels, monk's beard**

*Lychgate Red, Bolney Estate, Haywards Heath, West Sussex*

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**Elderflower pannacotta, gooseberry, almond, lemon verbena**

*Bacchus 'Stop Ferment', Sandridge Barton, Totnes, Devon*

**5 courses with paired wines £85 per person**

*For all other enquiries please contact Andrea - [info@thewhiteoak.pub](mailto:info@thewhiteoak.pub)*

*Menus are subject to seasonal variations and changes as dictated by Mother Nature*