

CHEF'S TASTING MENU

the Tasting menu has been created so you can enjoy smaller portions of our Chef's favourite dishes
the menu is for the whole table

78 per person

*50 per person for our suggested wine pairing
95 per person for our selected premium wine pairing*

TABLE SNACKS

Chilled Melon and Ginger Soup
Rosemary Oatcake, Chicken Liver

FOIE GRAS PARFAIT

Roast White Peach, Truffled Popcorn, Macadamia, Duck Leg Confit

Gewurztraminer, Orchidees Sauvages, René Muré, Alsace

ROAST SCALLOPS

Baby Globe Artichoke, Violet Potato, Hazelnuts

Riesling Kabinett Trocken, Weingut Wittmann, Westhofener, Rheinhessen

AGED SIRLOIN OF BEEF

Salt Baked Celeriac and Brisket Rosti, Lovage Pesto, Fermented Garlic, Oxtail Salad

Malbec, Clos la Coutale, Cahors

BARKHAM BLUE

Warm Truffle Honey Cake, Soused Raisins, Capers

Special Mead, Biddenden Vineyards

GIN & TONIC

Honey and Orange

ROAST APRICOTS

Flapjack, Crème Fraîche Sorbet, Amaretti

Moscato Dindarello, Maculan, Veneto, Italy

SELECTION OF PETITS FOURS

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT