

## **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

Available Lunch until 1.30pm & Dinner until 8.30pm, Wednesday - Saturday

78 per person

*55 per person for our suggested wine pairing*

### SELECTION OF BREAD

#### SHAVED FOIE GRAS

Rhubarb, Almonds, Szechuan Granola

*Sauternes, Bordeaux, Chateau Laville, France*

#### NATIVE LOBSTER 'COCKTAIL'

Poached Tail, Claw Salad, Buttermilk, Truffle, Creamed Raw Tomato

*Grande Passolo Chardonnay, Angelo Rocca & Figli, Piemonte*

#### DRY AGED DEXTER BEEF RIB EYE

Braised Shank and Thyme Pasty, 'Beef Tomato', Basil Pesto, Smoked Potato

*Reserve du Couvent, Chateau Ksara, Bekaa Valley, Lebanon*

#### BARKHAM BLUE

Apple Millie Feuille

*10 year Tawny Port, Sandemans, Portugal*

#### PANNACOTTA

Cereal Milk, Lemon, Meringue

*Ice Wine, Golden Diamond Label, Chateau Changyu, Liaoning, China*

#### BLACK FOREST GATEAUX SOUFFLE

Chocolate Sorbet, Cherry Sauce

*Elysium Black Muscat, Andrew Quady, California*

#### PETITS FOURS