5 COURSE TASTING MENU

Sample menu only – subject to daily change

We have introduced our new 5 course Tasting menu to allow you to enjoy smaller portions of some of our more seasonal dishes. The menu is for the whole table

59 per person

30 per person for our suggested wine pairing

TABLE SNACKS
Colton Bassett Stilton and Caramelized Onion Tart
Cauliflower and Sweetcorn Velouté, Smoked Haddock

POLLOCK AND SMOKED HADDOCK FISHCAKE
Beetroot and Orange Salad

Pinot Bianco, Goriška Brda, Slovenia

SIRLOIN OF BEEF
50 Day Aged Grilled Sirloin of Dexter Beef, Maple Glazed Sweetbread,
Loaded Jerusalem Artichoke Skin, Jacobs Ladder, Boulangère Potato

Cotes du Rhone, Premier Terroir, Chateau Beauchene, France

CHEESE COURSE
Selection from our Cheese Cabinet

Ramos Pinto 'Adriano' Blanco Reserva, Douro

SOUFFLE
Banana and White Chocolate, Kalamansi Sorbet

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