

Short Tasting Menu

Table Snacks

Red Pepper and Basil Focaccia

Cornish Cock Crab,

apple and hazelnut dressing, pickled carrot, kohlrabi and coriander

'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Slow Roast Hand of Pork

coppa ham, bois boudrin sauce, broad beans, tarragon emulsion

'Rag and Bone' Riesling, Smalltown Vineyards, Eden Valley, South Australia

Roast Rack of South Downs Lamb,

braised lamb shoulder, courgette, tomato fondue, lovage pesto

Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Pan Roast Sea Bream,

braised fennel, black truffle bonbon, fennel and radish coleslaw, vermouth cream velouté

Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain

Baked Époisses,

pickles, saucisson, crouton

Kentish Strawberry 'Salad'

aged balsamic, fresh ricotta, stem ginger granite, strawberry sorbet, meringue

'Elysium' Black Muscat, Andrew Quady, California

48 pp

25 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 – 1.30 & dinner 6.30 – 8.30 | Wednesday – Friday**