chef's tasting menu

Table Snacks,
triple cheese scone, salted butter
herb wafer, sour cream and chive

Tuna Tartare,
jalapeno, cantaloupe melon, chives
'Rag and Bone' Riesling , Smalltown Vineyards, South Australia

Confit Duck,
five spiced 'eggy bread', smoked duck, parfait, remoulade, apple
Les Pivoines, Beaujolais Villages, Maison Boutinot

Cornish Lobster,
tagliatelle, truffle 'carbonara sauce', soft herbs
'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Fillet of Scottish Beef,
smoked almonds, broccoli, ox cheek doughnut, roquefort sauce
Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Pan Fried Bass,
romesco, hay baked leeks, golden cross tortellini, cold pressed rapeseed oil
Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain

Oxford Blue,
waffle, maple syrup, pickled pear
Blanco Reserva Port, Kopke, Porto, Portugal

Peach and Almond,
poached peaches, dill and almond sponge, honeycomb

Dark Chocolate and Coconut Soufflé,
coconut rum sorbet, tonka bean and bitter chocolate sauce
Essensia Orange Muscat, Andrew Quady, California

coffee, tea & sweet treats

95 pp
65 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 – Saturday