# 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

**Raspberry Soufflé,**
crumble, raspberry sorbet, vanilla and raspberry sauce
*'Elysium' Black 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**