

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**