

## DECEMBER CHEF'S TASTING MENU

The tasting menu has been created so you can enjoy smaller portions of our Chef's favourite dishes, the menu is for the whole table

Available Lunch until 1.30pm & Dinner until 7.30pm, Wednesday - Saturday

78 per person

*50 per person for our suggested wine pairing*

### SELECTION OF BREAD

### PRE STARTER

#### ROAST DUCK BREAST

Spiced Oat and Treacle Cake, Roast Pumpkin, Pickled Mushrooms

*Gewurztraminer, Orchidees Sauvages, René Muré, Alsace*

#### CITRUS CURED WILD SEA BASS

Cornish Crab, Red Cabbage and Peanut 'Slaw', Chard Lime, Smoked Goats Curd

*Pinot Bianco, Goriška Brda, Quercus, Slovenia*

#### AGED SCOTTISH SIRLOIN OF BEEF

Oxtail Ravioli, Confit Egg Yolk, Beef Shin & Roots Hot Pot, Wild Mushroom Cream

*Teroldego Rotaliano Riserva, Mezzacorona, Trentino*

#### CHEESE COURSE

Truffled Waterloo, Roast Fig

*Sandeman 10yr, Portugal*

#### PEAR AND HONEY

Pear and Yoghurt Parfait, Dill Sponge, Matfield Honey, Grappa Poached Pear, Pistachio

*Moscato Dindarello, Maculan, Veneto, Italy*

#### ROAST BANANA SOUFFLE

Kalamansi Sorbet, Caramelized White Chocolate Sauce

*Tokaji 'Late Harvest Cuvee', Sauska, Hungary*

### 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 5% VAT / 20% VAT (alcohol)