

## 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 9.00pm, Wednesday - Saturday

78 per person

*50 per person for our suggested wine pairing*

### SELECTION OF BREAD

### PRE STARTER

#### VEAL SWEETBREADS

Groombridge Asparagus, Lemon and Cauliflower 'Risotto', Duck Egg Yolk

*Gewurztraminer, Orchidees Sauvages, René Muré, Alsace*

#### SCOTTISH SCALLOPS

Ceviche and Seared Scallops, Dill Oil, Dorset Wasabi, Apple Blossom

*Pinot Bianco, Goriška Brda, Quercus, Slovenia*

#### AGED SIRLOIN OF IRISH BEEF

Pickled Stout Onions, Celeriac and Gouda Croquette, 'Tongue and Cheek' Salad

*Teroldego Rotaliano Riserva, Mezzacorona, Trentino*

#### CHEESE COURSE

Truffled Montgomery Cheddar Toastie, Mustard Mayonnaise

*Sandeman 10yr, Portugal*

#### DARK CHOCOLATE CHEESECAKE

Toasted Brown Bread Ice Cream, Coffee Essence, Hazelnuts

*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)