

MAY 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

VEAL SWEETBREADS

Groombridge Asparagus and Lemon Risotto, Duck Yolk
Gewurztraminer, Orchidees Sauvages, René Muré, Alsace

CEVICHE OF HAND DIVED ORKNEY SCALLOPS

BBQ Cucumber and Apple Consommé, Dill Oil, Dorset Wasabi, Apple Blossom
Pinot Bianco, Goriška Brda, Quercus, Slovenia

AGED SCOTTISH SIRLOIN OF BEEF

Pickled Stout Onions, Celeriac and Gouda Croquette, 'Tongue and Cheek' Salad
Teroldego Rotaliano Riserva, Mezzacorona, Trentino

CHEESE COURSE

Truffled Montgomery Cheddar Toastie, Mustard Mayo
Sandeman 10yr, Portugal

MANGO AND YOGHURT

Yoghurt Parfait, Mango Curd, Coriander Sponge, Candied Lime
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)