November Short Tasting Menu

Table Snacks,
triple cheese scone, salted butter
herb wafer, sour cream and chive

Tuna Tartare,
jalapeno, cantaloupe melon, chives
Bacchus Fumé 'Aelkimi', Hidden Springs Vineyard, Horam, East Sussex

Confit Duck,
five spiced 'eggy bread', smoked duck, parfait, remoulade, apple
No.33 Riesling, Rieslingfreak,Clare Valley, South Australia

Treacle Cured Pork Chop,
pearl barley, pear and sage croquette, autumn cabbage, braised cheek
Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Butter Poached Pollock,
crisp dill and parmesan polenta, sauce gribiche, chili kale
'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Oxford Blue,
waffle, maple syrup, pickled pear

Dark Chocolate and Coconut Souffle,
coconut rum sorbet, tonka bean and bitter chocolate sauce
'Elysium' Black Muscat, Andrew Quady, California

48 pp
38 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 – Friday