

## **Chef's Tasting Menu**

The tasting menu is for the whole table

Available Lunch until 1.30pm & Dinner until 8.30pm, Wednesday - Saturday

120.00 per person

*65.00 per person for our suggested wine pairing*

### **HOMEMADE BREAD AND TABLE SNACKS**

#### **NATIVE LOBSTER**

Smoked Tomato, Almond, Chervil

*'Loose Rein' Pinot Gris, Yotes Court Vineyard, Mereworth, Kent*

#### **POACHED BREAST OF GUINEA FOWL**

BBQ Sweetcorn, Salsify, Truffle

*Glouglou, Domaine des Sables Verts, Saumur-Champigny, Loire, France*

#### **SMOKED HALIBUT**

Granny Smith, Cashew, Dill

*Voski, Zorah, Vayots Dzor, Armenia*

#### **DEXTER BEEF FILLET**

Carrots, Asian Rib, Peanut, Chimichurri

*Brunello di Montalcino DOCG, Trambusti, Italy*

#### **TÊTE DE MOINE**

Apricot, Smoked Almonds, Shallot

*Sauternes, Chateau Laville, Bordeaux, France*

#### **LEMON MERINGUE**

Lemon Sponge, Curd, Limoncello

*Kingscote Estate Rosé Brut NV, East Grinstead, West Sussex*

#### **ROAST BANANA SOUFFLE**

Kalamansi Sorbet, Bay Leaf Crème Anglaise

*Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary*

### **SWEET TREATS & COFFEE**