

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

78 per person

*50 per person for our suggested wine pairing
95 per person for our selected premium wine pairing*

TABLE SNACKS

Colston Bassett Stilton and Caramelized Onion Tart

POT ROAST QUAIL

Burnt Onion, Vacherin Mont d'Or, Salt Baked Beetroot, Quail Jus Gras

Gewurztraminer, Orchidees Sauvages René Muré

SCALLOP

Hand Dived Scallop Ceviche, Buttermilk, Dill Oil, Pickled Shallot, Horseradish

Pinot Bianco, Goriška Brda, Slovenia

AGED SIRLOIN OF BEEF

Jerusalem Artichoke, Sweetbread, Boulangère Potato

Chateau Cap de Merle, Bordeaux Superieur

3 CHEESES

Artisan Biscuits, Apple Chutney

10yr Tawny Port, Quinta da Ervamoira, Ramos Pinto

COCONUT RICE PUDDING

Rhubarb, Ginger

Moscato Dindarello, Maculan, Veneto, Italy

SOUFFLE

Banana and White Chocolate, Kalamansi Sorbet

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 20% VAT