

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

GRILLED ARGENTINIAN RED PRAWN

Roasted Red Pepper, Peanut, Corriander

Rocamadre Blanco, Finca Suarez, Paraje Altamira, Uco Valley, Argentina

BREAST OF GUINEA FOWL

BBQ Sweetcorn, Salsify, Truffle

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

BUTTER POACHED BRILL

Roast Celeriac, Granny Smith, Almond and Golden Sultana Sauce

Vinho Verde, Casa do Arrabalde, A&D Wines, Baião, Portugal

DEXTER BEEF FILLET

Roscoff Onion, Braised Cheek, Green Peppercorn Sauce

'Papa Celso' Dolcetto di Dogliani, Marziano Abbona, Piemont

CHEDDAR AND ONION BREAD PUDDING

Walnut Ketchup

Muscat de Rivesaltes 'Le Botaniste Fig.5', Domaine de Rombeau, Languedoc-Roussillon, France

CHOCOLATE ORANGE

Meringue, Milk Chocolate, Clementine

Kingscote Estate Rosé Brut NV, East Grinstead, West Sussex

ROAST BANANA SOUFFLE

Kalamansi Sorbet, Bay Leaf Crème Anglaise

Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary

SELECTION OF COFFEE & TEAS,

Served With Warm Madeleines & Toffee Sauce