

## **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*

#### **AGED FILLET OF BEEF**

Roast Salsify, Coffee Roasted Turnip, Ox Cheek Rosti, Pearl Onions, Oxalis

*'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*

#### **RHUBARB AND CUSTARD SOUFFLE**

Rhubarb Sorbet, Vanilla Custard

*Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary*

#### **SELECTION OF COFFEE & TEAS,**

Served With Warm Madeleines & Toffee Sauce