

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

ROAST DUCK BREAST

Confit Leg Tart, Beetroot, Honey and Thyme

'Les Griottes' Rouge, Sophie Siadou, Valençay, Loire Valley

BUTTER POACHED HADDOCK

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

WHITE STILTON

Parkin Cake, Whisky Soaked Prunes

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 Petits Fours