

## **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 SCOTTISH BEEF**

Poached Globe Artichoke, Braised Oxtail, Champ Potato, Chimichurri

*Château Beauchêne Premier Terroir, Côtes du Rhône*

#### **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