

June Tasting Menu

Table Snacks and Bread

Citrus Sea Bream Ceviche,

almonds, grapes, creamed avocado, pomelo

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China 2020

Mozzarella and Jalapeño Croquette,

barbequed peaches, serrano ham, bitter leaf

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile 2022

Pan Fried Sea Trout,

poached potatoes, courgette, sea herbs, curried crab bisque

Folk Pinot Rosé, Folc Wines, Canterbury, England 2023

or

South Downs Lamb,

lamb loin, pressed glazed breast, pickled fennel, ricotta

'Les Griottes' Rouge, Sophie Siadou, Valençay, France 2022

Dolcelatte

quince, crisp focaccia, nasturtium

Raspberry Souffle,

raspberry sorbet, white chocolate and bay

'Elysium' Black Muscat, Andrew Quady, California

48 pp

40 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 – 1.30 & dinner 6.30 – 8.30 | Wednesday – Friday
throughout May**