

## tasting menu

### **cornish crab,**

ugni blanc, ginger, pink peppercorn

*'jade dove white' ugni blanc/welschriesling, xige estate, ningxia, china 2022*

### **red wine braised suffolk chicken,**

king oyster mushroom, parfait, ventreche bacon

*'les griottes' rouge, sophie siadou, valençay, france 2022*

### **pan fried john dory**

pasta, goat's curd, rosemary

*semillon/vermentino/muscat/viognier, sigurd wines, clare valley, south australia 2022*

### **aged fillet of scottish beef,**

crone artichokes, winter truffle, oxtail pie, thyme and horseradish dumpling

*Argaman, Levant, Segal, Judean Hills, Israel 2020*

### **barkham blue,**

pickled walnut, sage, apple

*kopke fine white port, douro, portugal n.v.*

### **'affogato',**

tahitian vanilla ice cream, coffee sponge

### **roast banana souffle**

kalamansi sorbet, bitter chocolate

*'essensia' orange muscat, andrew quady, california 2022*

### **coffee, tea & sweet treats**

**120 pp**

*85 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 – saturday**

meat free and vegan menus available on request