

Ala Carte Tasting Menu

Amouse Bouche

Asparagus soup, black forest ham brioche

Classic pairing; Azzillo prosecco 2015 Italy

Discovery pairing; Hindleap rose 2013 England

Hand dived scallop, cauliflower, leek ash

Classic pairing, Chenin blanc, South Africa 2015

Discovery pairing, Gavi di Gavi Ca Bosi Italy 2015

Suffolk stew steamed lamb suet pudding

Classic pairing, Salice Salentino Riserva Italy 2013

Discovery pairing, Gamay France 2012

Gin and tonic granita

Hereford fillet steak, roasted onion pure, morels gravy

Classic pairing, Rioja Limited edition Spain 2013

Discovery pairing, Award winning Regnum Takler wine estate 2007

Or

Brixham hake, potato and sea vegetables terrine, oyster beurre blanc, smoked mussels, king prawn

Classic pairing, Macon Blanc Village France 2015

Discovery pairing, Pinot Gris, 'Roaring Meg' Mt Difficulty New Zealand 2014

Chequers black forest, Amedei chocolate, cherry and brandy sorbet

Classic pairing, Sauternes, France 2012

Discovery pairing, Pinot Noir Late harvest Argentina 2015

Or

British artisan cheese selection

(as an additional course £5 per person
as a dessert £3 supplement per person)

Classic pairing, LBV port 2009

Discovery pairing, 20 year old tawny port

£38 per person

Classic wine pairing, £24 per person

Discovery wine pairing, £36