

# Tasting Menu

Poppy seed challah bun, beef dripping butter

*Wine pairing: Chequers sloe gin fizz*

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Hand dived scallop, cauliflower, preserved lemon

*Wine pairing: Bianco di Custosa 2016*

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English artisan goat cheese, salt baked beetroot, hazelnuts

*Wine pairing: Gewurtzstarminer Alsace 2016*

Or

South coast mackerel, watermelon, oyster leaves

*Wine pairing: Picpoul de Pinet Languedoc 2015*

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Gin and tonic granita

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Lamb Loin, pea fricassee, ewes curd, summer vegetables, potato terrine,  
minted jus

*Wine pairing: Malbec reserve Mendoza 2015*

Or

Pave of Loch Duart salmon, squid ink pasta, lovage and almond pesto

*Wine pairing: Pinot Blanc Alsace 2015*

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Textures of strawberries, clotted cream, meringue

*Wine pairing: Sauternes France 2012*

Or

British artisan cheese selection

*(as a dessert £3 supplement per person*

*as an additional course £5 per person)*

*Wine pairing: Banuyls Oak Aged Reserve France 2013*

Five Courses £38 per person

Wine pairing for 5 courses, £30 per person