

Ala Carte Tasting Menu

Poppy seed challah bun, beef dripping butter

Wine pairing: Hibiscus Prosecco

~

Hand dived scallop, pea, pata negra lardo

Wine pairing: Lapoza Rizling Hungary 2015

~

Pave of salmon, squid ink tagliatelle, slow roasted vine tomatoes

Wine pairing: Chateau de Bonhoste blanc Bordeaux 2016

Or

Wooburn Common venison carpaccio, English fig, Golden Cross

Wine pairing: Vega Douro 2013 Portugal

~

Sloe gin and tonic granita

~

Dry aged Hereford rump of beef, wild mushrooms, chickweed, beef juices

Wine pairing: Chateau Lesparre Bordeaux 2012

Or

Wild Scottish halibut, textures of cauliflower, salted walnut and raisin,
grape and Pedro Jimenez jus

Wine pairing: Pinot Gris New Zealand 2015

~

Blackberry and almond tart, milk sorbet, vanilla tuille, blackberry curd

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

The tasting menu is to be enjoyed by the whole table