

## January Tasting Menu

Roasted chestnut and black garlic

*Wine pairing, Hindleap Rose Bluebell Vineyard Sussex 2013*

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Scottish king scallop, cauliflower, grape and walnut

*Wine pairing, Pinot Gris Mt Difficulty New Zealand 2015*

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Sea trout poached in beetroot oil, leaf beet, smoked almond

*Wine pairing, Piquepoul noir rose 'Foncalieu' 2016*

or

Slow cooked Buckmoore farm belly of pork, pineapple,, pickled cipollini

*Wine pairing, Pinot noir Long Barn Napa Valley 2015*

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Highland red deer fillet, forest mushrooms, cobnut, douglas-fir and heather honey jus

*Wine pairing, Rioja Bodegas Taron Cepas Centenarias Rioja Alta 2012*

or

Pave of wild halibut, salsify, Mayan Gold potato, Burgundy white veloute

*Wine pairing, Chateau Peybonhomme 'Le Blanc Bonhomme' Biodynamic 2016*

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Winslow plum gin and tonic granita, spiced kumquat

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Amedei milk chocolate, salted caramel, marron glace, milk sorbet

*Wine pairing, Late harvest Pinot Noir Argentina 2016*

or

British artisan cheese selection

*(as a dessert £3 supplement per person as an additional course £6)*

*Wine pairing, Banuyls Oak Aged Reserve France 2013*

Six Courses £45 per person  
Wine pairing for 6 courses, £35 per person

*A discretionary 10% service charge will be added on tables of 6 or more*

*All gratuities and service charge go direct to the staff*