

Tasting Menu

Arran Victory potato, leek ash, Lancashire tasty

Wine pairing, Chiltern Hills Dinton Folly sparkling

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Scottish king scallop, salted walnuts, roasted grapes, cauliflower

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

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

Wine pairing, Pinot noir Long Barn Napa Valley 2015

or

Wiltshire trout fillet, pardon pepper, almond and chorizzo

Wine pairing, Pinot Gris Mt Difficulty New Zealand 2015

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Six weeks dry aged Hereford rump, black garlic ketchup, onion, triple cooked chips

Wine pairing, Graves de Vayres Chateau lesparre Bordo 2012

or

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

Wine pairing, Louis Violland Rully Bourgogne 2015

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Pre dessert

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Soufflé of heather honey and yogurt, Yuzu ice cream, sesame tuille

Wine pairing, Tokaji 2008 Hungary

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 five courses, £35 per person