

Tasting Menu

English asparagus, soured cream

Wine pairing; Prosecco and Foxdenton plum gin

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Scottish king scallop, salted walnuts, roasted grapes, cauliflower

Wine pairing, Sancerre Domain Merlin Cherrier France 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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Dry aged Hereford fillet of beef, bordelaise sauce, fondant potato, morels

Wine pairing, Barrel fermented Malbec Patagonia 2014

or

Stone Bass fillet, Isle Wight tomatoes, watercress tortellini, dandelion pistou

Wine pairing, Laposa rizling Hungary 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

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

All gratuities and service charge go direct to the staff