

## Tasting Menu

Seasonal soup and rosemary brioche

*Pairing; Peach Bellini*

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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, Cote Du Rhone Blanc Domaine Amandine 2017*

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Brixham hake, Bluebell vineyard 'champagne' hollandaise, English  
strawberries

*Wine pairing, Piquepoul Noir Rose 2016*

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Hereford fillet of beef, bordelaise sauce, beef fat fondant potato,  
morels

*Wine pairing, Cabernet Franc Le Monde 2014*

*or*

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

*Wine pairing, Pinot Blanc Alsace 2016*

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Horseguards gin and tonic granita

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

*Wine pairing, Tokaji 2006 Six Pyttonyos 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*

Seven Courses £45 per person  
Wine pairing for six 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*