

Tasting Menu

Freshly baked bread with pork and apple butter

Wine pairing; Prosecco and Foxdenton slow gin

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Jerusalem artichoke, winter truffle

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Seared king scallop, bacon broth (not part of 5 course)

Wine pairing; Pinot Gris Mt Difficulty New Zealand 2015

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Hot smoked Wiltshire trout, parsnip drop scone

Wine pairing, Chateau Pajzos Dry Furmint T 2016

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Slow cooked oxtail suet pudding, beef tea

Wine pairing, Cabernet Franc 2016

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South coast turbot, cockle and mussel buerre blanc (not part of 5 course)

Wine pairing, Chardonnay Macon Villages France 2016

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Hereford beef fillet, fondant potato, bordelaise sauce

Wine pairing, Château Lesparre Graves de Vayres 2012

or

Fillet of Highland red deer, king oyster mushrooms, raw chestnut, berry jus

Wine pairing, Château Lesparre Graves de Vayres 2012

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Winter spiced panna cotta

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Black treacle tart

Clotted cream ice cream, macerated cherries

Pedro Ximenez Mira la Mar

Five courses £38.00

Wine pairing for five courses £30 for Seven courses £38

Seven courses £49.50 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