

Tasting Menu

Seasonal soup, brioche, pork and apple butter

Pairing; Blood peach Bellini

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Scottish king scallop, pea puree, bacon broth, royal kombu, mouneyrac pear

Wine pairing, Sancerre Domain Merlin Cherrier France 2016

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Lancashire duck gyoza dumpling, chervil root, foie gras, baby leek

Wine pairing, Pinot Blanc 'Tradition' Alsace 2016

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Wild halibut, shellfish beurre blanc, oyster leaf

Wine pairing, Chateau Pey-Bonhomme biodynamic France 2016

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

Wine pairing, Malbec Saurus Patagonia 2013

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Local Sloe gin and tonic granita, crystallized ginger

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

Wine pairing, Tokaji Aszu 5 Puttonyos 2008

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

The tasting menu is to be enjoyed by the whole table

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

All gratuities and service charge go direct to the staff