

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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Spiced Scottish king scallop, salted walnuts, grapes, cauliflower puree

Wine pairing; Pinot Gris Mt Difficulty New Zealand 2015

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Buckmoorernd belly of pork, charred pineapple, mead gravy

Wine pairing, Pinot Noir Long Barn 2015

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Wild halibut fillet, cockle and mussel buerre blanc

Wine pairing, Chardonnay Macon Villages France 2016

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Fillet of Highland red deer, king oyster mushrooms, raw chestnut, Douglas Fir

Wine pairing, Pinotage Laibach Vineyards 2015

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Amedei white chocolate cremeux, poached pear, lemon balm

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Black treacle tart, clotted cream ice cream, macerated cherries

Pedro Ximenez Mira la Mar

or

British artisan cheese selection

(as a dessert £4 supplement per person as an additional course £7)

Wine pairing, Banuyls Oak Aged Reserve France 2013

Wine pairing for six courses £35

Seven courses £48 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