

## Tasting Menu

Freshly baked bread with pork and apple butter

*Wine pairing; Binary botanic beer cocktail*

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Jerusalem artichoke, winter truffle

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Spiced seared king scallop, salted walnuts, roasted grapes, cauliflower puree

*Wine pairing; Pinot Gris Mt Difficulty New Zealand 2015*

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Buckmoorend farm belly of pork, charred pineapple, mead gravy

*Wine pairing, Pinot Noir Long Barn California 2015*

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Stone bass fillet, English chorizo, lobster jus, heritage baby carrots

*Wine pairing, Chardonnay Macon Villages France 2016*

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Dry aged Hereford fillet of Beef, pommes anna, Isle of Wight black garlic

*Wine pairing, Chateau Haut Langlade St Emilion 2014*

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Matcha tea mousse, passion fruit caviar, sugared beetroot tuille

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Amedei dark chocolate bar, caramel cremeux, peanut ice cream

*Wine pairing, Saurus Pinot noir Patagonia 2016*

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*