

Tasting Menu

Welsh rarebit brioche, pork and apple butter

Pairing; Negroni Sbagliato

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Isle of Wight tomato gazpacho

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Seared Scottish king scallop, English chorizo, cauliflower and labneh, nasturtium oil

Wine pairing; Chablis Ville Vignes Gautheron 2016

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Buckmoorend farm belly of pork, charred pineapple, mead gravy

Wine pairing, Le Monde Cabernet Franc Italy 2016

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Butter poached Newlyn hake, English strawberries, Bluebell vineyard 'Champagne' hollandaise

Wine pairing, Chateau Paradis, Provence rose 2018

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Slow cooked local lamb, bagna cauda, braised baby gem, crispy lamb breast

Wine pairing, Pinot Noir Black Label Wairau River Reserve, 2016

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Foxdenton cucumber and lemon gin and tonic granita

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Peach parfait, smoked lavender, Chiltern oil biscuit, buckwheat

Wine pairing, Chateau Ramon Monbazillac 2015

or

Selection of four British artisan cheeses (£5 extra)

Water biscuits, toasted nuts, Yorkshire parkin

Wine pairing, 10 year old tawny port

Wine pairing for six courses £38

Seven courses £52 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