

Tasting menu

Nibbles

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King Scallop, curry, buttermilk

Wine pairing – Chardonnay Macon Blanc Villages, France 2018

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Pigeon pie sausage roll, spiced 'brown' sauce

Wine pairing – Chateau Bechereau Merlot (Pomerol), France 2016

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Barbequed monkfish, lemongrass and cauliflower, sea herbs

Wine pairing – Sauvignon Blanc Wairau River, New Zealand 2019

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Lamb, baby gem, sheep's cheese

Wine pairing – Rioja Gran Reserva Fincas Azabache, Spain 2007

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Pistachio and olive oil sponge, basil and lime

Wine pairing – Pinot Gris Roaring Meg, New Zealand 2018

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Sticky date pudding, Pedro Ximenez toffee sauce, garibaldi biscuit, clotted cream ice cream

Wine pairing – Pedro Ximenez Mira la Mar, Spain

Or

Selection of four British artisan cheeses, Water biscuits, toasted nuts, Yorkshire parkin

Wine pairing – Salice Salentino Riserva, Italy 2015/2016

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Coffee or tea,

Amedei dark chocolate and cep cookie

Eight courses £58 per person.

Wine pairing for six courses £38 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.