

Tasting menu

Nibbles

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King Scallop, curry, buttermilk, artichoke, grape

Wine pairing – Chardonnay Macon Blanc Villages, France 2018

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Chicken liver parfait, malted waffle, hazelnut, apple

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

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Monkfish, squash, vin santo, serrano ham

Wine pairing – Vouvray Chateau de Gaudrelle 2017

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Lamb, baby gem, Berkswell ewes cheese, bagna cauda, fondant

Wine pairing – Rioja Gran Azabache Reserva, Spain 2007

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Pistachio and Chiltern rapeseed oil sponge sponge, orange, amedei dark chocolate

Wine pairing – Pinot Gris Roaring Meg, New Zealand 2018

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Salted caramel and miso tart, roasted plantain, rum and mascarpone ice cream

Wine pairing – Vin Santo Crociani 2012

Or

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

Wine pairing – Salice Salentino Riserva, Italy 2015/2016

Extra Course (£5.00)

Coffee or tea

Amedei dark chocolate and cep cookie

Seven courses £58 per person.

Wine pairing for six courses £38 per person.

Please note that the last orders for tasting menu are at 8 o'clock.

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

All gratuities and service charge go direct to the staff.