

Sample Tasting Menu

Available daily from 6.30pm to 8.30pm

VELOUTE

Jerusalem Artichoke - Compressed Pear - Sage
Gewurztraminer, Cave de Cleebourg, Alsace



TARTARE

Venison - Caper - Shallot - Gherkin - Confit Egg
Sancerre Rouge, Chameau-Balland, Loire



GREEN APPLE SORBET



SALMON

Nori - Squid Ink - Shellfish Bisque
Source Gabriel, AOC Côtes de Provence



PORK

Cheek - Croquette - Calvados - Celeriac - Apple
Original Thistly Cross Cider, Dunbar, Scotland



ARTISAN CHEESE SELECTION

Grapes - Celery - Chutney - Oatcakes - Crackers
Available as an additional course 10.00



BANANA

Bavarois - Sesame - Toffee
Muscat de Beaumes de Venise, Domaine de Coyeaux,



COFFEE & PETIT FOURS 4.95

65.00

Optional Wine Flight 35

(Wines and Cider served as 75ml. Dessert and Fortified as 50ml)

Menu to be taken by the table

Although We Cater For Individual Dietary Requirements, We Cannot Guarantee To Eliminate All Allergens. Please Note That Wild Game May Contain Shot. Prices Include Vat. Service Is Left At Your Own Discretion.