

## **6-Course Tasting Menu £75 per person**

**Wine Pairing £59 per person**

### **Homemade Bread & Amuse-Bouche**

Duo of butters, olive oil & balsamic vinegar **(can be DF & GF)**

**Hundred Hills Rose, England**

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### **Mushroom Mousse**

Spelt, puffed rice cracker, balsamic, rocket **(VE, can be GF)**

**Folc Rose, England**

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### **Cured Torched Trout**

Soused grelot onions, micro cress, onion snow **(GF, can be DF)**

**Albarino, Spain**

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### **Seasonal Palate Cleanser**

**(can be DF & GF)**

**Wine pairing depending on palate cleanser**

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### **Braised & Pressed Jacob's Ladder**

Roasted garlic mash, piccolo parsnip, beef dumplings, tarragon gremolata, red wine jus

**(can be GF & DF)**

**Valpolicella Ripasso Superiore, Italy**

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### **Prosecco Cheesecake**

Caramelised apple, prosecco sorbet **(V & can be GF)**

**Late Harvest Viognier, Chile**

**\*The Tasting Menu is designed to be enjoyed by the entire table**

We add a 12.5% discretionary gratuity to the bill, if however, you would like this changed please let us know  
Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients.

## **6-Course Vegetarian Tasting Menu** £75 per person

**Wine Pairing** £59 per person

### **Homemade Bread & Amuse-Bouche**

Duo of butters, olive oil & balsamic vinegar (VE & GF)

**Hundred Hills Rose, England**

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### **Mushroom Mousse**

Spelt, puffed rice cracker, balsamic, rocket (VE, can be GF)

**Folc Rose, England**

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### **Sweet Potato & Spinach Falafel**

Goats curd, roasted hazelnuts, vadouvan curry sauce (V & GF, can be DF)

**Pinot Noir, New-Zealand**

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### **Seasonal Palate Cleanser**

(VE, can be GF)

**Wine pairing depending on palate cleanser**

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### **Smoked Cauliflower**

Spring cabbage, fregola, sage, crispy potatoes, roasted almond cream, olive oil espuma

(V, can be DF)

**Rioja Blanca, Spain**

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### **Prosecco Cheesecake**

Caramelised apple, prosecco sorbet (V & can be GF)

**Late Harvest Viognier, Chile**

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**Homemade Bread Board**, duo of butters, olive oil & balsamic vinegar 8.95 (V, can be VE)

**Bar Tapas**, homemade bread, duo of butters, nuts, hummus & olives 12.95 (V, can be VE)

## To start

**Soup of the Day**, homemade bread and butter 10.50 (V, can be DF & GF)

Sauvignon Blanc, Chile

**Crab Thermidor Tart**, pickled apple, brown crab mayo, nori powder 13.00

Riesling, Germany

**Sweet potato & Spinach Falafel**, goats curd, roasted hazelnuts, vadouvan curry sauce 11.50 (V & GF, can be DF)

Zinfandel, Italy

**Whisky Cured Torched Trout**, soused grelot onions, micro cress, onion snow 13.00 (GF, can be DF)

Sauvignon Blanc, New Zealand

**Crispy Pork Terrine**, spring vegetables, soy & sesame veloute, shoots 12.00 (DF, can be GF)

Chardonnay, Australia

**Mushroom Mousse**, spelt, puffed rice cracker, balsamic, rocket 12.00 (VE, can be GF)

Pinot Grigio, Italy

## Mains

**Fish of the day**, baby hasselback potatoes, tenderstem broccoli, samphire, brown shrimp, dill cream sauce 33.95 (DF & GF)

Albarino, Spain

**Beef Sirloin**, crispy polenta, charred sweetcorn, blue cheese creamed cabbage, eggchup 44.95 (can be GF & DF)

Valpolicella Ripasso Superiore, Italy

**Slow Cooked Pork Belly**, rib & apricot bonbon, smoked buttermilk mash, hispi cabbage, cider jus 32.95 (can be GF & DF)

Shiraz, Australia

**Roasted Corn Fed Chicken Breast**, basil mousse, potato fondant, confit leeks, spinach, pickled mushrooms, red wine jus 32.95

(can be GF & DF)

Viognier, France (bottle only)

**Braised & Pressed Jacob's ladder**, roasted garlic mash, piccolo parsnips, beef dumplings, tarragon gremolata, red wine jus 35.95

(can be GF & DF)

Chianti Riserva, Italy

**Aubergine Schnitzel**, parmentier potatoes, braised baby gem lettuce, pickled shaved carrots, whipped tahini, black olive

caramel 27.95 (VE, can be GF)

Pinot Noir, New-Zealand

**Smoked Cauliflower**, spring cabbage, fregola, sage, crispy potatoes, roasted almond cream, olive oil espuma 27.95 (V, can be DF)

Rioja Blanca, Spain

Please note that paired wine and cocktail pairings are additional options.

## Sides

Triple-cooked chips or french fries (DF, can be GF)

Smoked buttermilk mash (GF)

Garden salad (GF, DF)

Buttered vegetables (GF, can be DF)

**Each 5.95**

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# To finish

**Caramelised Figs**, lemon cake, cardamom black pepper, coconut cream, vanilla vegan ice cream **10.95 (GF & VE)**

Graham's Reserve Tawny Port

**Molten Caramel Lava Cake**, yoghurt sorbet, orange tuile **11.95 (V)**

Woodstock Muscat, Australia

**Please allow some extra cooking time as we prepare the fondant fresh to order**

**Prosecco Cheesecake**, caramelised apple, prosecco sorbet **10.95 (V, can be GF)**

Late Harvest Viognier, Chile

**Blueberry Cheese Tart**, blueberry ganache, lemon sorbet **10.95 (V)**

Elysium Muscat, California

**Castella Carrot Cake**, chantilly cream, mango mochi **11.95 (V)**

Late Harvest Garnacha, Spain

**Lemon Crème Brulee**, lime meringue **10.95 (V & GF)**

Château Jany, Sauternes, France

**Peanut Butter & Chocolate Cremeux**, banana ice cream, peanut brittle **10.95 (GF & VE)**

Courvoisier VS, France

**Please note that paired wine, liqueur and cocktail pairings are additional options.**

***Not all the ingredients are listed, make sure your server is aware of any allergies or dietary restrictions you have!***

## Dessert Liqueurs, Digestives & Whiskey

	50ml		50ml
		Courvoisier	<b>8.95</b>
Jameson	<b>8.95</b>	Pedro Ximenez	<b>7.25</b>
Glenfiddich 12	<b>11.50</b>	Elysium / Woodstock Muscat	<b>7.95</b>
Glenkinchie	<b>12.50</b>	Manzanilla Sherry	<b>6.95</b>
Laphroaig 10	<b>12.50</b>	Baileys	<b>7.25</b>
Lagavulin 16	<b>15.95</b>	Graham's Reserve Tawny Port	<b>75ml 9.25</b>
Woodford Reserve	<b>12.00</b>		<b>90ml/Bottle</b>
Macallan 12 Double Cask	<b>16.00</b>	Sauternes	<b>10.50 / 39.00</b>
		Late Harvest Garnatxa	<b>11.75 / 44.00</b>
		Late Harvest Viognier	<b>9.50 / 44.00</b>

## Dessert Cocktails 12.50

### Dulce de Tequila

Tequila, Cognac, Cointreau, lime juice & agave syrup

### Banoffee Pie Martini

Caramelised Banana Liqueur, Butterscotch Schnapps, Caramel, Baileys, Cream & Milk

### Espresso Martini

Woodfire roasted espresso, Vanilla Liqueur and Illy Coffee liqueur

### After Eight

White Chocolate Liqueur, Creme de Menthe, Cream & Milk

## **Afternoon Tea Menu**

**2:30 - 3:45**

**Afternoon Tea**  
**24.95pp or 32.95pp with bubbly:**

### **Selection of Finger Sandwiches**

Chicken & Tarragon Mayonnaise  
Smoked Salmon & Cream Cheese  
Cucumber and Creme Fraiche  
Free Range Egg and Mayonnaise

**Homemade Scones, clotted cream & jam**

### **Selection of Cakes**

### **Tea or Coffee**

*(Chamomile, Fresh Mint, Peppermint, Green Tea Sencha, Earl Grey, English Breakfast,  
Bouquet Royal, Passion fruit & Orange)  
Mango or Lemon Iced tea - £1 extra*

*(Americano, Cappuccino, Latte, Flat white, Espresso, Macchiato, Hot chocolate, Mocha)  
Iced Americano, Iced latte - £1 extra*

**Please let us know if you have any allergies or dietary requirements**  
**Not all ingredients are listed!**