

TASTING MENU

Our tasting menu is designed to be enjoyed by the entire table.

6 course tasting menu	85
Wine pairing	62

Gressingham Duck

Manuka Smoked - Agen Prunes - Pistachio & Shallot Crumb - Watercress Emulsion

Assyrtiko - Wild Ferment - Gaia Wines - Santorini, Greece 2019

Hand Dived Scallop

Puy Lentil Ragout - Alsace Bacon - Pickled Celery - Parsley Oil

Chenin Blanc - Weathered Hands - Dewaldt Heyns - Swartland, South Africa 2017

John Dory

Pan Roasted - Potato & Fennel - Black Garlic Rouille - Bouillabaisse Sauce

Sumoll - Fera Ferotge - Can Descregut - Penedes, Spain 2017

West Country Venison

Pickled Hispi - Fermented Blueberry - Juniper Venison Sauce

Valtellina Superiore - Sassela - Belgera - Lombardy, Italy 2007

Comte Cheese

Mousse - Quince Jelly - Walnuts - Sourdough

10 years old Bual - Blandy's - Madeira, Portugal

Dark Chocolate

Mousse - Pear Compote - Poire William - Vanilla Anglaise - Smoked Sea Salt

Noble Sauvignon Blanc & Riesling - Finale - Pegasus Bay - Canterbury, New Zealand 2017

VAT is included. A discretionary service charge of 12.5% will be added to your bill.

Please advise a member of staff if you have any food allergies.