

## TASTING MENU

**Cauliflower Soup, 24 Month Shaved Parmesan, Capers & Dukkah**

***Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020***

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**Cured Wester Ross Salmon, Kumquat, Chilli & Sesame Orange Dressing**

***Virgen de Galir Maruxa Godello, Valdeorras, 2021***

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**Cornfed Chicken, Smoked Mash Potato, Grilled King Oyster, Roast Shallot & Jus**

***Kleine Zalze Chenin Blanc, Stellenbosch, 2022***

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**Lemon & Mint Cream, Raspberry Centre & Burnt Butter Soil**

***Malamado Fortified Malbec NV, Zuccardi***

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**Winslade Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough Crackers**

***Fonseca 10 year old Tawny, Portugal***

**Tasting Menu £60 per person**

**Wine flight £55 per person**

**Executive Chef Ian Howard**

**Please inform us of any allergies or dietary requirements so that we may assist you.**

**Adults require around 2000 calories a day.**

**A discretionary 12.5% service charge will be added to your bill. All prices include VAT**