



## TASTING MENU

AVAILABLE FOR THE WHOLE TABLE £75 PER PERSON

PRESSED DUCK LIVER, GRANNY SMITH, CANDIED HAZELNUTS

\*\*\*

SHELLFISH RAVIOLI, SEA VEGETABLES AND BISQUE

\*\*\*

CHESTNUT CREAM, POTATO GNOCCHI AND ALBA TRUFFLE

\*\*\*

PAN ROASTED JOHN DORY, CAVOLO NERO  
AND BROWN BUTTER

\*\*\*

DRY AGED BEEF FILLET,  
BRAISED SHIN, BAKED ROSCOFF ONION

OR

WILD DUCK, PUMPKIN, PICKLED ENDIVE

\*\*\*

RICH CHOCOLATE TART, SALTED CARAMEL ICE CREAM

OR

APPLE & BLACKBERRY CRUMBLE SOUFFLÉ, CUSTARD



WITH WINE PAIRING

AVAILABLE FOR THE WHOLE TABLE £65 PER PERSON

2010 O Rosal, Terras Gauda, Rias Baixas

\*\*\*

2011 Sauvignon Blanc, Waterford Estate, Stellenbosh

\*\*\*

2010 Grüner Veltliner Spiegel, Hiedler Wines, Kamptal

\*\*\*

2010 Chardonnay, Au Bon Climat Winery, Santa Barbara

\*\*\*

2007 Macchiona La Stoppa, Elena Pantaleoni (organic)  
Emilia Romagna

OR

2010 Chinon Domaine Couly, Dutheil, Loire Valley

\*\*\*

2007 Pacherenc du Vic-Bilh, "Brumaire", Alain Brumont, France

OR

2011 Brachetto d'Acqui, Contero, Piemonte