7 COURSE TASTING

MENU

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WELCOME SNACKS

Homemade bread & Seasonal butter

Waldorf Tartlet

Raisin, celery, apple chicory salad, candied walnuts pastry tart case

Halibut

BBQ filler, kohlrabi & apple duo of sauces, Ver jus gel herbs

Beef

Aged beef, Jerusalem artichoke king oyster mushroom, smoked bone marrow beef jus

Cheese Course & Barros 10-Year Port supp £17

Bay Leaf

Bay Leaf ice cream, crumble, leaf tuille

"Mont Blanc"

Chestnut & vanilla mousse, meringue, candied chestnut, caramel crémeux, gold leaf

Petit Fours & Coffee