



**7 course tasting menu £85**

**Wine Flight £50**

### **Welcome snack**

#### **Bread & Butter**

Homemade bread & seasonal butter

#### **Beef Tartare**

Aged beef fillet, black garlic emulsion  
Confit egg yolk, pickled wild garlic buds  
Seeded cracker, nasturtiums

*Lirac, Domaine des Cigalounes, Rhône, France 2019*

#### **Sea Bass**

Fillet, cauliflower, shellfish velouté  
Cornish mussels, samphire

*Gavi di Gavi, San Silvestro, Piedmont, Italy 2019*

#### **Main**

Stuffed Welsh lamb saddle, creamed spinach  
Potato terrine, tempura anchovy, lamb jus

*Chateau de Cruzeau, Saint Emilion Grand Cru, Bordeaux 2019*

#### **Passionfruit Martini**

Passionfruit sorbet, tropical brunoise  
Vodka and passionfruit gel

#### **Mille Feuille**

Tonka bean diplomat, vanilla ice cream  
Salted caramel, puff pastry

*Riversaltes Ambré, Dark Noir, France 2016*

### **Petit fours & coffee**

**Cheese course & Barros 10 year port – Supp £15**