

Tasting Menu

Black treacle mini loaf with pork and apple butter

Pairing; Blood peach Bellini

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Jerusalem artichoke, white truffle

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Spiced seared king scallop, salted walnuts, roasted grapes, cauliflower puree

Wine pairing; Sancerre Domain Merlin Cherrier France 2017

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Buckmoorend farm belly of pork, charred pineapple, mead gravy

Wine pairing, Pinot Noir Long Barn California 2015

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Halibut, cep beurre noisette, buttermilk, wild seasonal mushrooms

Wine pairing, Chablis Vieilles Vignes Gautheron 2016

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Dry aged Hereford fillet of Beef, pommes anna, Isle of Wight black garlic

Wine pairing, Chateau Gachon Montagne St Emilion 2015

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Coffee brulee, Arran victory and vanilla espuma, roasted buckwheat crumb

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Pistachio and olive oil sponge, Yorkshire rhubarb sorbet, lemon balm frozen panna cotta

Wine pairing, Late Harvest Sauvignon Blanc La Playa, 2016

Or

Selection of four British artisan cheeses

(as a dessert £5 supplement per person, as an additional course £8)

Wine pairing, Banuyls Oak Aged Reserve France 2013

Wine pairing for six courses £35

Seven courses £48 per person

A discretionary 10% service charge will be added on tables of 6 or more

All gratuities and service charge go direct to the staff