



Tasting Menu

Accompanying Flight of Five Wines

£75

£40(Optional)

Chef's special tasting menu is compiled from the very freshest produce and includes an appetiser, 5 courses followed by tea & coffee with petits fours. The menu can be enjoyed with a specially chosen flight of 5 matched wines.

Amuse Bouche

Roast Cauliflower Soup, Pumpkin Seed Pesto, Curry Oil
Le Petit Bonheur, AC Coteaux Bourguignons 2018

Beetroot Cured Trout, Poached and Pickled Beetroot, Dill Crème Fraîche, Granary Cracker
Royal Tokaji "The Oddity" Dry Furmint 2018

Aged Sirloin of Beef, Braised Ox Cheek, Roast Swede, Broccoli, Bourguignon Sauce
Yealands Estate Winemaker's Reserve Pinot Noir 2017

Passion Fruit Set Cream, Pineapple Salsa, Pear Sorbet
Mt. Horrocks Cordon Cut Riesling 2022

Artisan cheeses, celery, grapes, pear and ginger chutney, savoury crackers
Tanners LBV Port

Coffee or tea with home-made petits fours

Flight of Wines

A 70ml serving of wine, or a 50ml serving of fortified wine, has been selected to accompany each dish. The wine recommendations have been selected based on their origin, characteristics and compatibility with the dishes.

A full list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.