



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

Rosary Goat Cheese Mousse, Beetroot & Orange Mille - Feuille
Côtes de Thongue: Domaine Les Filles de Septembre Rosé 2022

Cured Trout, Carrot Purée, Pickled Carrot, Savoury Granola
Champagne Dumangin Cuvee 17 NV

Roast Herefordshire Beef, Slow Cooked Shin, Leek, Turnip, Potato Terrine, Beef Sauce
Musso Langhe Nebbiolo 'Baby Barolo' 2021

Peach Set Cream, Raspberry, Crumble Topping
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.