



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

*Braised Pig Cheek, Pickled Carrot, Ham Hock Croustillant, Carrot & Cumin Puree
Tinpot Hut Pinot Noir 2020*

*Orkney Scallops, Butternut Squash, Savoury Granola, Squash & Lobster Bisque
Babylonstoren 'Candide' Blend 2022*

*Roast Herefordshire Beef, Slow Cooked Shin, Smoked Pomme Puree, Black Garlic Emulsion,
Beef Sauce
Musso Langhe Nebbiolo 'Baby Barolo' 2021*

*Chocolate Cremeux, Dulce De Leche, Mascarpone Ice Cream, Hazelnuts, Chocolate Tuile
Pedro Ximenez NV (El Candado)*

*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 of 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.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.