



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. A cheeseboard is available at an additional cost of £15 for a board for two.

Amuse Bouche

Cured Chalk Stream Trout, Tempura Oyster, Pickled Cucumber, Marigold, Caviar, Radish
Greywacke Sauvignon Blanc 2023

Venison Tartar, Cured Yolk, Crispy Allium, Pickled Elderberries, Mustard Emulsion, Brioche Roll, Douglas Fur Oil, Chicory
Tinpot Hut Pinot Noir 2020

Pan Roast Sea Bream, Poached Mussels, Curried Velouté, Sautéed Samphire, Petit Pois, Herb Gnocchi
Dr Loosen Riesling 2023

Slow Cooked Pork Belly, Salt Baked Celeriac, Black Pudding, Apple, Rainbow Chard, Pork Tenderloin, Celeriac and Apple Purée, Pork Jus
Château Rives-Blanques Odysee Chardonnay 2021

Chocolate Delice, Cherry Compote, Aerated Chocolate, Cherry Sorbet, Chocolate soil, Cherry Gel
Mt Horrocks Cordon Cut Riesling 2022

Optional Extra (£15 for two to share):
Artisan Cheeses, Celery, Grapes, Pear and Ginger Chutney, Savoury Crackers
Tanners LBV Port £7 per 50ml glass

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.

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.