



TUDOR
FARMHOUSE

EVENING TASTING MENU £60
ACCOMPANYING FLIGHT OF SIX WINES £30 (OPTIONAL)

Dorset crab, apple, coriander, fennel
Gruner Veltliner, Federspiel Kollmutz, Erich Machherndl 2017

White onion soup, duck egg, chives, granola
Ken Forrester Petit Chenin Blanc 2018

Roast Cornish pollock, celeriac, hazelnut & chicken jus
A Mano Fiano/Greco 2016

Longhorn beef sirloin, braised short rib, carrot, onion, red wine sauce
Churchills Estates 2014

Dark chocolate tart, confit orange sorbet, Grand Marnier Chantilly
Pedro Ximinez NV (El Candado)

Artisan cheeses, celery, chutney, biscuits
Sauternes (Clos Dady) 2014

Coffee or tea with home-made petit fours

FLIGHT OF WINES

A 70ml serving of wine has been selected to accompany each dish. The wine recommendations have been selected on the basis of their origin, characteristics and compatibility with the d