



TUDOR
FARMHOUSE

LUNCH TIME TASTING MENU

£40

ACCOMPANYING FLIGHT OF FIVE WINES

£20 (OPTIONAL)

AVAILABLE ALL WEEK FROM 12PM – 2PM

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

White onion soup, duck egg, smoked prune, granola
Journeymaker Chenin Blanc 2017

Cod & prawn bourride, hispi cabbage, orange, coriander
Quercus Pinot Grigio 2017

Roast Cornish pollock, smoked bacon, apple & ginger purée, pak choi, ginger & vanilla jus
A Mano Fiano/Greco 2016

Roasted partridge, quince, parsnip, walnut (may contain shot)
Allan Scott Pinot Noir 2016

Caramelised pineapple mille feuille, vanilla cream, lime ice cream
Mt Horrocks Cordon Cut 2016

Coffee or tea with home-made petits fours

A cheese course can be added at the end of the tasting menu for £7.50 per person.