



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
Tomas Cuisine Auxells 2016

River Severn smoked eel, white onion, watercress
Quercus Pinot Grigio 2017

Pan fried cod, samphire, mussels, crushed new potatoes, bourride sauce
Lost Angel Chardonaay 2016

Roasted pork fillet, confit shoulder, plums, turnip, cabbage, 5 spice jus
Barbera Briccotondo "Fontanafredda" 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.