



TUDOR
FARMHOUSE

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

Roasted sweetcorn, scarlet prawns, red pepper
Quercus Pinot Grigio 2017

Squab pigeon, Hereford snail Bolognese, pine, kohlrabi, black garlic
Alan Scott "Generations" Pinot Noir 2015

Roast cod, leeks, thyme gnocchi, wild mushrooms, chive cream sauce
Tintern Parva Bacchanalia 2016

Welsh lamb rump & shoulder, Jerusalem artichoke, hazelnuts
Chianti Classico 2014 (Isole e Olena)

Dark chocolate tart, coffee ice cream, crème 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 dishes.