



Five Course Tasting Menu

Honey Whipped Goat Cheese (Su, M, G, Ce, N)

pickled kohlrabi, spring leaves, herb crumb, compressed celery, crystallised walnut
Bin 424- Chenin Blanc, Heally & Grant – smooth, zesty, yellow fruit

Calves Liver (M, Su, Ce, Mu, F)

potato puree, burnt onion and maple, crispy shallot, watercress, veal jus
Bin 81- Pinot Noir, Languedoc – oaky, fresh, fruity

Pan Fried Cod (F, M, Su)

fennel chilli salad, confit potato, scorched corn, sprouting broccoli, orange butter sauce
Bin 251- Picpoul de Pinet, Languedoc – honey, citrus, crisp

Gressingham Duck Breast (M, Su, Ce)

rosemary parmentier, turnip, baby leek, hispi salad
Bin 347- Malbec, Mendoza, Argentina – black cherry, caramel, toasty

Dark Chocolate Tart (M, E, G, Su, So, N)

praline, caramel, candied nuts
Bin 134- Carte d'Or Coteaux du Layon (Vg), Loire – honey, nut, apricots



5 courses £80.00 per person

6 courses £90.00 per person (to include a cheese course)

Wine pairings for 5 courses £40 per person

Wine pairings for 6 courses £45pp per person

To be taken by the entire table with last orders 8.30pm.

Vegetarian alternatives can be accommodated.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free



Fine English Cheeses

served with Dorset crackers, quince, grapes, and chutney.

Northern Blue

A northern strong blue, made by Shepherds purse Artisan cheeses, North Yorkshire. Made using vegetarian rennet and pasteurised cow's milk. Creamy, steely and sweet.

Westcombe Cheddar

12-18 month matured cheddar by Tom Calver, Somerset. A real "farmyard Cheddar" made with traditional rennet and unpasteurised cow's milk, a deep brothy flavour and a mellow lactic tang.

Tunworth

Soft, earthy "English camembert" by Stacey Hedges in Tunworth (a village 6 miles from Tylney Hall). Made using traditional rennet and pasteurised cow's milk.

Colston Basset

Creamy mellow Stilton by Billy Kevan in Nottinghamshire. Made using vegetarian rennet and pasteurised cow's milk. Superb with Port.

Driftwood

A lactic, lemon, smooth and thick goat's cheese by White Lake in Somerset. Made with vegetarian rennet and unpasteurised goat's milk.

