



Five Course Tasting Menu

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

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

Herb Crumbed Pork Pressing (M, G, Su)

pickled girolle, baked Granny Smith, candied beetroot, citrus honey, aerated crackling
Bin 81- Pinot Noir, Languedoc – oaky, fresh, fruity

Lightly Curried Salmon Fillet (F, M, Su, G, Mu, Ce, Mo)

clam & sweetcorn chowder, smoked bacon, coriander, lime crushed potato, wilted spinach
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