



### **Tasting Menu**

To be taken by the entire table  
Last Order is 9.00 pm for this Menu

#### Amuse Bouche

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Salt Baked Celeriac, Confit Egg Yolk, Vintage Gouda, Puffed Buckwheat & Truffle  
**Pieropan, Suave Classico 2016 Italy**

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Mushroom Risotto, Roasted Cèpe Persillade, Barbecue Grelot Onions & Truffle  
**Martin Codax, Albarino, 2015, Spain**

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Red Mullet, Toasted Rye Spätzle, Crown Prince Pumpkin, Jerusalem Artichoke & Chanterelles  
**Menetou-Salon Sauvignon Blanc 2017 France**

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Sunningdale Farm Duck Breast, Pickled Plum, Heirloom Beetroots, Sesame & Rose Dukkah  
**Tanden, Syrah, Morocco 2015**

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#### Pre Dessert

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“Thunder and Lightning” Tart, Saffron Jelly & Ginger Beer  
**Yuzu, Japan NV**

£85 Per person  
£65 Matching wines

Service is not included and is at our guests discretion  
Please advise us of any dietary requirements or food intolerances