



Tasting Menu

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

Rock Oysters, White Soy, Frozen Crème Fraiche, Caviar & Sea Purslane
Camel Valley Brut – Camel Valley, England NV

Cured Line Caught Pollock in Seaweed, Dashi, Pickled Kohlrabi & Apple
Albarino, Martin Codax, Rias Baixas 2015

Honey Glazed Pork Jowl, Hazelnuts, Crystallised Ginger, Rhubarb & Radish
Wild Earth, Pinot Noir – Central Otago, New Zealand 2015

Red Mullet, Toasted Rye Spätzle, Crown Prince Pumpkin, Jerusalem Artichoke & Chanterelles
Menetou-Salon, Domaine Jean Tellier, Loire, France 2017

40 Day Old Fillet of Ruby Red Beef Cooked Over Coals, Smoked Bone Marrow, Garlic & Spinach
Château Civrac, Cabernet & Merlot – Côtes de Bourg, Bordeaux, France 2008

Selection of Cheeses, Home-Made Digestive Biscuits, Seasonal Chutney, Fig & Hazelnut Bread
Nieport, LBV, Portugal, 2013

Lemon Verbena, Shortbread, White Chocolate & Macadamia Nut
Treolar, Muscat de Riversaltes, France, 2013

8 Textured Single Estate Chocolder Gorse Brownie
El Candado, Pedro Ximenez, Spain, NV

£100 Per Person
£80 Matching Wines

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