

Tasting Menu

Amuse Bouche

***Grilled Asparagus, bell pepper gel, egg and cress pannacotta
mushroom and soy vinegar (M-E-SY-G)***

Wine: "Farandola" Trebbiano Spoletino, Di Filippo, Umbria - Italy-75ml glass

Home Smoked salmon and vodka cream tagliatelle, lovage reduction (G-CL-SD-E-F-M)

Wine: "Pincushion" Sauvignon Blanc, Lomond Wines, Cape Agulhas- South Africa 100ml glass

***Pork and fennel seed terrine,
fermented blueberries, straw potato, carrot puree***

Wine: "Voltes Red" Monemvasia Winery, Tsimbidi- Greece 100ml glass

***Grilled porcini potato gnocchi, sundried tomato, burrata,
wild rocket, tomato broth (G-M-SD-CL-E)***

Wine: "Braucol" Gaillac Rouge, Domaine Gayraud- France-100ml glass

OR

***Spring lamb cassoulet, wild garlic,
minted broad beans and pickled turnip (£5 Extra) (SD-CL)***

Wine: "Braucol" Gaillac Rouge, Domaine Gayraud- France-100ml glass

***Rhubarb & custard cheesecake,
ginger biscuit crumbs, rhubarb vanilla gel (E-M-G)***

Wine: Coteaux du Layon, Domaine des Forges, Loire -France 50ml glass

Additional cheese course - £6 Per Person

Selection of 3 Cheeses and Garnishes (M-G-E-SD-MS-CL)

Wine: Starboard Batch 88, Quady Winery -California -USA -50ml Glass £6

OR

Whisky: THE BALVENIE DOUBLEWOOD 12YO, Scotland, 25ml Glass £7.50

£50 Per Person or £74 with Matching Wines