

Taster Menu

Chef's Appetiser
(NV Prosecco, Delle Venezie, Italy)

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Pan Fried Salmon with Cauliflower Puree and Deep Fried Capers
(PicPoul de Pinet, Languedoc, France)

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Breast of Wood Pigeon with Roasted Almonds, Cherry and Alsace Bacon
(Vina Edmara, Pinot Noir, Chile)

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Wild Sea Bass with Orange, Broccoli and Hollandaise
(Felicite, Sauvignon/Shiraz, South Africa)

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A Selection of Cheese
(Late Bottle Vintage Port)

or

Poached Pear with Compressed Apple and Lime Granita
(Nelson Estate, Semillion, Noble Late Harvest)

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Coffee & Petit Fours

£35 per Person
(£65 per Person Including Wine Flight)

The menu is only available for entire table