

Taster Menu

Chef's appetiser

(Prosecco, Spumante D.O.C. Modella, Italy)

Beetroot salad, raspberry, goats cheese mousse and caraway (V)

(Picpoul De Pinet, Languedoc, France)

Foie gras mousse with pistachios and cherries

(Clos Dady, Sauternes, Bordeaux)

Cured and smoked mackerel, gooseberry, horseradish, dill

(Yealands Estate Sauvignon Blanc, Marlborough New Zealand)

Loin of venison, braised red cabbage, fig, kale, celeriac

(Domaines des Trinites, Les Portail, Languedoc)

A selection of cheese

(Late Bottle Vintage Port)

Forced rhubarb, ginger, blood orange and custard

(Sticky Mickey Late Harvest Sauvignon Blanc, Marlborough New Zealand)

Coffee & petit fours

63 per person

(105 Including the wine flight)

The taster menu is only available for the entire table

Please note: Some dishes may contain more ingredients than are listed. If there is something you cannot eat please let us know. An optional 12.5% service charge will be added to all bills, this is split between all the staff both front of house and in the kitchen, this service charge is discretionary.