

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)

Quail with celeriac, apple and confit leg

(Bosstok Chenin Blanc, South Africa)

Cured and smoked mackerel, gooseberry, horseradish, dill

(Yealands Estate Sauvignon Blanc, Marlborough New Zealand)

Lamb, wild garlic, shallot, red pepper and pommes anna

(Vivanco Crianza, Rioja Spain)

A selection of cheese

(Late Bottle Vintage Port)

Carrot cake, walnut whip and ginger ice cream

(2007 Dobogo, Tokaji, Hungary)

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.