



Sample Tasting Menu



Seven courses and coffee £49.95
with wine suggestions £79.95

This is a sample. The Tasting Menu will not be finalised until the evening.
Please let us know of any allergies or dislikes when booking.

The Tasting Menu must be pre-booked with at least 24 hours notice
Sunday - Friday evenings at 7 for 7:30pm.
For full tables only.

We will be pleased to offer vegetarian alternatives.

Pelorus Sparkling Wine, Cloudy Bay (New Zealand) 125ml

Jerusalem Artichoke Soup
with Black Pudding, Bacon and Chestnuts

Duck Terrine
with Foie Gras on Toast and Pickled Mushrooms
Fleurie Domaine Pardon, Beaujolais (France) 125ml

Salmon Ravioli
with Lobster Bisque and Herb Salad

Petit Chablis, Jean Marc Brocard (France) 125ml

Sirloin of Aberdeen Angus Beef with Oxtail Bon Bons,
Crushed Potatoes, Savoy Cabbage and Parsnips
Cabernet Sauvignon, Gougenheim, Tupungato (Argentina) 125ml

A Taste of Apple

Iced Tiramisu with Lady Finger Biscuits
Black Noble, De Bortoli (Australia) 50ml

Black Swan Cheeseboard

Smith Woodhouse 1983 Port 50ml

Coffee or Tea with Petit Fours