



Tasting Menu

Pelorus Sparkling Wine, Cloudy Bay
New Zealand 125ml

**Broad Bean & Summer Truffle Soup
with Yellison Goat's Cheese Tortellini**

**Free-range Chicken Terrine
with Pea Mousse, English Quails Egg
and Pea & Crispy Bacon Salad**

Foxes Island Riesling
Marlborough, New Zealand 125ml

**Line-caught Wild Sea Trout
with Crab Crushed Potatoes, Samphire and Sauce Vierge**

Chablis, Domaine Philippe Testut
Burgundy, France 125ml

**Loin of Spring Lamb with
Pressed Shoulder, Parmesan Gnocchi,
Confit Tomatoes and Olives**

Crozes Hermitage, Domaine Pochon
Rhône, France France 125ml

Strawberry & Passion Fruit Eton Mess

**Valrhona Chocolate Fondant
with Peanut Butter Ice-cream and Salted Caramel**

Black Noble, De Bortoli Australia 50ml

Black Swan Cheeseboard

Warres 1994 Vintage Port 50ml

Coffee or Tea with Petit Fours

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 6pm for 6:30.
For full tables only.

We will be pleased to offer vegetarian alternatives.