



Sample Tasting Menu

Seven courses £60
Package of five glasses of wine £38

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 6:00 for 6:30pm.
For full tables only.

We will be pleased to offer vegetarian alternatives.

Japanese-style Tuna Tartare

Pol Roger Brut Reserve
Champagne, France 125ml

Butternut Squash Canneloni with Ox Cheek Ragout

Free-range Chicken & Leek Terrine with Madeira and Trompette Mushrooms

Clos de Gat Chardonnay
Harel, Israel 125ml

Confit Organic Salmon with Beetroot, Apple, Cider Vinegar and Creme Fraiche

Albarino, Pazo de Senorans
Rias Baixas, Spain 125ml

Gareth Barlow's Hebridean Lamb 3-ways Loin, Braised Shoulder & Confit Belly Pommes Anna with Carrot Choucroute

Felton Road Pinot Noir
Central Otago, New Zealand 125ml

Spiced Custard with Blood Orange and Rhubarb

Hazelnut Parfait with Milk Chocolate, Pear and Cinder Toffee

Romate Pedro Ximinez Cardenal Cisneros
Jerez, Spain 50ml

Cheeseboard (Optional - Supplement)