



## Tasting Menu

*Sample Menu*

Onion, Smoked Egg Yolk

Beef and Nicola Potato

Cep, Autumn Truffle and Brioche

Lobster Claw

*Classic Cuvee, Charles Palmer 2013 (Sussex, England)*

Sour Bread and Chive Butter

Beetroot with Horseradish and Nasturtium

*Kaitui Sauvignon Blanc, Marckus Schneider 2018 (Pfalz, Germany)*

Lobster Tail

*Ca'Brione, Nino Negri 2019 (Lombardy, Italy)*

Scallop with Crown Prince Squash and Bacon

*Pinot Blanc, Josmeyer 2017 (Alsace, France)*

Chicken with Hen of the Woods and Courgette

*Walker Bay Pinot Noir, Newton Johnson 2017 (Hemel-en-Aarde, South Africa)*

*(Cheese - £19 Supplement)*

Sorrel with Raw Milk

*Last of the Summer Wine*

Strawberry and Woodruff

*Chateau d'Avrille 1989 (Loire, France)*

Damson Brandy Treacle Tart

*Tasting Menu £125-£140 | Drinks Package £75*