



## Tasting Menu

*Sample Menu*

Onion, Smoked Egg Yolk

Salt-Aged Beef with English Truffle & Young Buck

Lobster with Green Strawberries

Sour Bread & Cultured Butter

Celeriac with Hazelnut & Hay

Seabass with Trompettes & Sea Buckthorn

Scallop with Crown Prince Squash

Pork, Black Garlic & Turnip

*(Cheese - £19 Supplement)*

Honey & Yoghurt

Jerusalem Artichoke & Chestnut

Mince Pies & Eggnog

*Tasting Menu £125-140*

*Drinks Package P.T.O*

## Drinks Packages

SAMPLE PACKAGE ONE - £75

Classic Cuvee, Charles Palmer 2013

*(Sussex, England)*

Chardonnay, Clos de Gat 2014

*(Judean Hills, Israel)*

Pais Viejo, Bouchon 2018

*(Colchagua Valley, Chile)*

Riesling, Raimund Prum 2019

*(Mosel, Germany)*

Montessu, Agricola Punica 2016

*(Sardinia, Italy)*

Chateau d'Avrille Coteaux de l'Aubance 1989

*(Loire, France)*

Yorslocken Cocktail

SAMPLE PACKAGE TWO - £150

Blanc de Blancs Grand Cru, Soutiran 2008

*(Champagne, France)*

Puligny-Montrachet 1er Cru Clavoillons, Domaine Leflaive 2014

*(Burgundy, France)*

Pineau d'Aunis, Chateau Bois Brincon 2017

*(Loire, France)*

Wehlener Sonnenuhr Kabinett, Joh.Jos. Prum 2018

*(Mosel, Germany)*

Chateau Leoville Barton 2eme Cru St Julien 2005

*(Bordeaux, France)*

Chateau d'Yquem, Grand Cru Sauternes 1998

*(Bordeaux, France)*

Yorslocken Cocktail