



TASTING MENU

FIVE SEASONAL COURSES CREATED BY OUR HEAD CHEF

GOAT'S CHEESE

Whipped Goat's Cheese, Granola, Beetroot, Apple

SIXTEEN RIDGES SPARKLING ROSÉ, LEDBURY, HEREFORDSHIRE 125 ml £10

CRISPY LAMB BELLY

Caper & Raisin Purée, Roasted Cauliflower

JEAN BALMONT CABERNET FRANC ROSÉ, VIN DE FRANCE 125ml £5.75

SMOKED HADDOCK

Grilled Smoked Haddock Fillet, Pea Velouté, Quail Eggs

LA PETITE VIGNE CHARDONNAY, IGP PAYS D'OC 2017 125ml £5.75

FILLET OF BEEF

Shiitake, Celeriac, Spinach, Confit Potatoes, Shallots

*GOUGENHEIM CABERNET, VALLE ESCONDIDO MENDOZA, ARGENTINA 2015
125ml £7.50*

RHUBARB & CUSTARD

Toasted Almond Sponge, Poached Rhubarb, Tarragon
Custard, Rhubarb Jelly

CLOS LAPEYRE, MOELLEUX, JURANÇON FRANCE 2012 £125ml £8

£50

Add a cheese course £6

Please ask for our selection of ports

Please advise your waiter if have any food allergies

*Please note Tasting Menu orders must be placed before 9pm
and ordered by the whole table*