



TASTING MENU

SIX SEASONAL COURSES CREATED BY OUR HEAD CHEF

CRAB

Celeriac, Apple, Paprika Honeycomb
125ml Sharpham Dart Valley Reserve, Totnes, Devon £6.00

WOOD PIGEON

Coffee Glazed Carrots, Onion, Sour Cherries & Hazelnut
125ml La Vida en Rojo Syrah, Valencia, Spain 2016 £5.25

HALIBUT

Brown Shrimp Beurre Blanc, Shellfish Batter
125ml Waverider Sauvignon Blanc, Marlborough, New Zealand
£5.25

LAMB

Potato Pave, Turnips & Broccoli, Redcurrant, Rosemary
Jus
125ml Gougenheim Cabernet Sauvignon, Mendoza, Argentina
£6.00

HONEY & WALNUT CAKE

Grilled Ragstone
50ml Churchill's White Port £4.25

LATTE PANNA COTTA

Pecan, Chocolate Crisp
125ml Tokaji 5 Puttonyos, Tokaj Classic Winery, Hungary 2013
£16.90

£60

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*