



## TASTING MENU

### FIVE SEASONAL COURSES CREATED BY OUR HEAD CHEFS

#### WHITE CRAB

Beetroot Textures, Lemon Curd, Micro Red Sorrel

*125ml Glass Tanners Brut Extra Reserve, Epernay, France NV £10*

#### CONFIT PORK BELLY

Braised Fennel, Olives, Roast Grapes, Crispy Skin

*125ml Wythall Estates, Tudor Manor Estate Red, Ross-On-Wye,  
Herefordshire, England 2016 £6*

#### PAN FRIED STONE BASS

Broccoli, Brown Butter Sauce, Toasted Almonds

*125ml Glass Sharpham Estates, Dart Valley Reserve, Devon, England 2016 £6*

#### FILLET OF BEEF

Leek & Horseradish Rosti, Jerusalem Artichokes,  
Carrot Puree

*125ml Glass Gougenheim Cabernet Sauvignon, Mendoza, Argentina 2015 £6*

#### HONEY & WALNUT CAKE

Roast Pear, Creme Patisserie, Candied Walnut

*125ml Glass Principe de Viana, Vendimia Tardia Chardonnay, Navarra 2013  
£10.50*

£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*