



## TASTING MENU

FIVE SEASONAL COURSES CREATED BY OUR HEAD CHEF

### HOME SMOKED GRESSINGHAM DUCK BREAST

Balsamic Beetroot, Salted Chocolate

LES AMIS DE LA BOUISSIERE, FRANCE 2019

### SLOW BRAISED BLADE OF BEEF GOULASH

Paprikash, Potato Hay, Dehydrated Soured Cream

BOLYKI EGRI BIKAVER, EGER, HUNGARY 2016

### SALMON & LOBSTER RAVIOLI

Lobster Bisque, Lemon & Tarragon Crumbs

TERUZZI ISOLA BIANCA, VERNACCIA DI SAN GIMIGNANO, TOSCANA,  
ITALY 2019

### ROASTED RUMP OF LAMB

Confit Leeks, Braised Shoulder & Spinach Wellington,

Jerusalem Artichokes, Apricot & Thyme

VON SIEBENTHAL PARCELA #7 GRAN RESERCA, ACONCAGUA CHILIE 2017

### PASSION FRUIT CURD

Pineapple, Coconut Sorbet, Sesame Tuile

BUITENVERWACHTING 1769 MUSCAT, CONSTANTIA, SOUTH AFRICA 2020

Add a cheese course £8

£55

~ Please advise your waiter if you have any food allergies ~