



TASTING MENU

£65

FIVE SEASONAL COURSES CREATED BY OUR HEAD CHEF

CRAB & CHERVIL BEIGNET

Beetroot, Lemon Curd

*Paparuda Pinot Noir, Romania*

GRESSINGHAM SMOKED DUCK CROQUETTE

Wild Garlic Hollandaise, Pickled Fennel

*La Galantin Bandol Rosé, Provence, France*

SMOKED HADDOCK

Butty Bach & Gruyere Rarebit , Shallot Soubise, Chive Oil

*Lagera De Cevera Albarino, Rias Baixas, Spain*

ROLLED HEREFORD BEEF SIRLOIN

Braised Ballingham Beef Wellington, Local

Asparagus, Roasted Red Onion

*Château Caronne Ste. Gemme Haut-Madoc, Bordeaux, France*

APRICOT & BLUEBERRY FRANGIPANE

Thyme Infused Apricot, Apricot & Thyme Sorbet

*Petit Guiraud Sauternes, Bordeaux, France*

Add a Cheese Course £8

Wine Flight £40 pp

Please advise your waiter if you have any food allergies