

TASTING MENU

Pumpkin Velouté, Sage & Croutons

Chalkdown Bottle Fermented Cider, South Downs, Hampshire

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**Pan Seared Scallop, Fennel & Pernod Purée, Rocket & Fennel salad, Maple Syrup Dressing**

***Colheita Branco 2021, Quinta do Carvalhais Dão, Portugal***

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Pan Seared Quail, Leek, Celeriac & Blood Orange Puree, Grand Marnier Red Wine Jus

L'Expressió del Priorat 2019, Mas la Mola, Priorat, Spain

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**Black Forest Mousse, Brownie & Cherry**

***Akashi-Tai Shiraume Umeshu, Japan***

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Cornish Yarg

Peters Yard Crackers, Chutney, Grapes, and Celery

Fonseca 10 year old Tawny, Portugal

Tasting Menu £50 per person

(1,529 kcal)

Wine flight £45 per person

**Executive Chef Ian Howard / Food & Beverage Manager Filomena Clarizio
Please inform us of any allergies or dietary requirements so that we may assist you.**

Adults require around 2000 calories a day.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT