

TASTING MENU

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling, Shallot
Chalkdown Bottle Fermented Cider, South Downs, Hampshire

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**Cured Wester Ross Salmon, Kumquat, Chilli & Sesame Orange Dressing**  
***Colheita Branco 2021, Quinta do Carvalhais Dão, Portugal***

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Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone
L'Expressión del Priorat 2019, Mas la Mola, Priorat, Spain

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**Toffee Apple, Green Apple Mousse, Caramel Centre, Flexible Dulce Ganache**  
***Akashi-Tai Shiraume Umeshu, Japan***

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Barkham Blue Cheese, Truffle Honey, Fig & Seeded Cracker
Fonseca 10 year old Tawny, Portugal

Tasting Menu £50 per person

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