

TASTING MENU

Cauliflower Soup, 24 Month Shaved Parmesan, Capers & Dukkah

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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**Cured Wester Ross Salmon, Kumquat, Chilli & Sesame Orange Dressing**

***Virgen de Galir Maruxa Godello, Valdeorras, 2021***

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Cornfed Chicken, Smoked Mash Potato, Grilled King Oyster, Roast Shallot & Jus

Kleine Zalze Chenin Blanc, Stellenbosch, 2022

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**Lemon & Mint Cream, Raspberry Centre & Burnt Butter Soil**

***Malamado Fortified Malbec NV, Zuccardi***

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Winslade Cheese, Braeburn Apple, Apple Cider Brandy Chutney, Sourdough Crackers

Fonseca 10 year old Tawny, Portugal

Tasting Menu £60 per person

Wine flight £55 per person

Executive Chef Ian Howard

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