

TASTING MENU

Fragrant Carrot, Ginger, Lemongrass & Coconut Cream Soup Pumpernickel Crumble

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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**Hayman's Gin Cured Salmon, Pea Houmous, Gin & Tonic Gel**

*Virgen de Galir Maruxa Godello, Valdeorras, 2021*

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Dingley Dell Pork Belly, Braised Shitake, Lentil & Burnt Apple Puree

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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Cornish Yarg 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 13.5% service charge will be added to your bill. All prices include VAT