

## TASTING MENU

**Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche**

***Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosc, 2021***

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

***Gewurztraminer, Morande' Estate Reserve Casablanca, Chile 2020***

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**Cornish Whiting, Crab Risotto, Penang Shellfish Bisque, Fennel Carrot Salad, Shimeji**

***Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020***

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**Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil & Honeycomb**

***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 Kevin Fawkes**

**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**