

TASTING MENU

Chestnut Mushroom Soup, Sherry & Thyme, Montebourg Crème Fraiche

Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosc, 2021

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**Dingley Dell Pork Scrumpet Salad, Apple, Pickled Radish, English Mustard & Sage**

***Trinity Hill The Trinity Red 2018***

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Stone Bass, Crushed New Potato Salad, Native Coastal Vegetables, Potted Shrimp Sauce

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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

***Jurançon, Domaine Laguilhon, South-West France 2021***

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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