

Tasting Menu / £55 pp

2 Starters, Choose 1 Main Course, 1 Cheese course & 1 Dessert

Optional Wine Pairing / £35pp

To Start

Curried lentil, chickpea and leek tartlet, garlic tahini, dressed leaves

Pinot Gris (Australia) – fresh, green, crisp and bursting with citrus (125ml)

Tuna Tartare, avocado, cantaloupe melon, citric rocket, black sesame

Alvarino (Spain) – grapefruit, floral notes, orange blossom (125ml)

Main Course (Choose One)

Grilled fillets of red snapper, salsa verde, parmentier potatoes, sugar snaps

Sauvignon Blanc (New Zealand) – Guava, melon, grapefruit (175ml)

Pan fried Gressingham duck breast, thousand layer duck fat potatoes, mulled red cabbage, port sauce

Musar Jeune (Lebanon) – Cherries, blackcurrants, violet (175ml)

Brie filo parcel, griddled vegetable medley, tomato sauce, balsamic leaves

Chablis (France) – white floral notes, flint, mineral, green apple (175ml)

Cheese Course

Goat Snow – meringue, damson jam, goat cheese snow

Bulas Ruby Port (Portugal) – intense raspberry, cherry, cassis (100ml)

Dessert

Clotted cream strawberry ice cream, freeze dried berries, coconut, chia seeds, toasted sesame and cardamom crackle, kulfi

Boschendal Vin d'or (South Africa) – tangerine, pineapple, mango (100ml)



Please advise us of any dietary requirements or allergies prior to ordering

