



## **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**

Bulus 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, kulfī**

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

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

SAFETY FIRST