

TASTER MENU

Try our delicately prepared taster menu served on Friday and Saturday nights

Everyone on the table must dine from this menu.

CEP AND PANCETTA REDUCTION

with mushroom puree, ham meringue and a tomato and tarragon foam

SADDLE OF RABBIT

with chantenay carrot, caraway mousse and red pepper granola

Pinot Noir/Touriga 2015 Terra de Touros – Tejo, Portugal

FRESH ASPARAGUS

with parmesan pillow, almonds and pink grapefruit

Mosel Reisling 2015 Romerhof - Germany

PAVE OF BRILL

with spiced tomato skin, spinach, crab bisque and yuzu foam

Sémillon/Sauvignon ‘Whistling Duck’ 2016 – Calabria Family Vineyards, New South Wales, Australia

SPRING LAMB

with smoked jersey royals, purple sprouting broccoli,

cumin sweet potato purée and a lamb fritter

Rioja Tempranillo 2016 Lopez de Haro - Spain

WHIPPED BRIE AND OAT BISCUIT MILLE FILLE

with fennel and cucumber

‘Otima’ 10yo Tawny Port, Warres – Portugal

RHUBARB AND POMEGRANATE CHEESECAKE

MONBAZILLAC ‘Château Belingard’ 2012 – France

Freshly Brewed Coffee and Petit Fours

£55 per person

£85 with inclusive wine flight

(Please note there is a £20 supplement for those on DBB)

Please let us know if you have a food allergy or intolerance when you order your food so that we can make recommendations for you. As all our food is cooked freshly on the premises in many cases our chefs can prepare the dish of your choice with alternative ingredients.