

Sample Gourmet Evening Menu

Please note the 6 course tasting menu is to be for the whole party

Onion Mousse

Onion puree, savoury granola, pickled China radish

Wine: Pinot Grigio, Ca' Tesore, Venezia, Italy

High Altitude dry and racy packed with floral notes and touch of almond on the finish

Mackerel

Tartare, celeriac textures

Wine: Sauvignon Blanc, Kuraka, Marlborough, New Zealand

Fresh herbaceous notes. Crisp & refreshing acidity, balanced with a good mouth feel. Zesty & Elegant

Rabbit Saddle, Leg Pressing, Carrot, Hazelnut

Loin wrapped in Parma ham, leg pressing shallots tarragon,
carrots braised & pickled, sherbet

Wine: Pinot Noir, Lautarul, Cramel Letas, Romania

Beautiful flavours, almost syrupy, in its concentration.

Layers of complex black cherry, raspberry and cinnamon, with a long and lingering finish

Beef, Treacle, Carrot, Blackberry

Beef soaked in treacle, carrot textures, pickled blackberry,
Pommes Anna Potato, Red Wine Jus

Wine: Malbec Xavier Roger, Languedoc, France

Lemon, Raspberry, Sorrell

Lemon & olive oil cake, raspberry curd, vinaigrette, sorrel granita

Wine: Prosecco, Pure, Veneto, Italy

Organic, fruity sparkling wine with delightful apple blossom flavours, clean and refreshing

Rhubarb

Rhubarb Charlotte & Rosehip Tart, Ginger Ice-Cream

Wine: Pacherenc, de Vic Bibl Collection, Plaimont, France

unctuous dessert wine with candied fruit flavours and a balancing freshness

6 course Tasting Menu £55.00 per person

Optional Wine Selection available

Additional Cheese Selection from the Trolley - £9.50

Home Made Biscuits, Chutney, Quince Jelly

If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, please speak to a member of our staff before placing your order.