

5 Course Tasting Menu

Amuse Bouche

Salmon Gravlax

Beetroot, quinoa, horseradish (GF)

Macon Villages, Joseph Drouhin 2017

Gochujang Beef Tartare

Edamame beans, shimeji mushroom, pork crackling

Wakefield Estate, Clare Valley, Shiraz 2016/17

Roast Duck Breast

Root vegetable gratin, cranberry

Pinot Noir Reserva, Colchagua Valley 2017

Halibut

Beluga lentils, Jerusalem artichoke, seaweed (GF)

Esk Valley, Marlborough, S. Blanc 2018

Jersey Honey

Fromage Blanc (V)

Boschendal, Noble Late Harvest 2015

£55.00 per person

£85.00 per person with wine

£99.00 with Prestige Wine

Enjoy a selection of

British and French Cheeses

With gooseberry chutney

£12.60 per person

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any specific dietary requirements please inform your waiter.

(GF = Gluten Free, VG = Vegan, V = Vegetarian)