

9 Course Tasting Menu

Amuse Bouche

Foie Gras Parfait

Madeira, vanilla compressed rhubarb, challah

Blandy's Duke of Cumberland

Goat cheese Mousse

Quince compote, chamomile, pepper crumble (V)

Vouvray Demi Sec, Chateau De Valmer 2017

Jersey Scallops

Haggis, Cauliflower textures (GF)

Macon Villages, Joseph Drouhin 2017

Roast Duck Breast

Root vegetable gratin, cranberry (GF)

Pinot Noir Reserva, Colchagua Valley 2017

Halibut

Beluga lentils, Jerusalem artichoke, bisque (GF)

Esk Valley, Marlborough 2018

Loin of Pork

Creamy polenta, pickled red cabbage, apple chutney (GF)

Amarone Della Valpolicella, Montigoli Veneto 2014

Passion Fruit Parfait

Coconut, mango (GF)

Wakefield Estate, Clare Valley, Shiraz, 2016/17

Jersey Honey

Yoghurt

Boschendal, Noble Late Harvest 2015

Selection of British and French Cheeses

With gooseberry chutney

***Graham's 20 year old Tawny Port*

£89.00 per person

£135.00 per person with wine

GST inclusive

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)