

9 Course Tasting Menu

Amuse Bouche

Foie Gras Parfait

Madeira, vanilla compressed rhubarb, challah

Blandy's Duke of Cumberland

Goat cheese Mousse

Pear compote, chamomile, cepper crumble

Vouvray Demi Sec, Chateau De Valmer 2017

Jersey Scallops

Beetroot, quinoa, horseradish

Macon Villages, Joseph Drouhin 2017

Breast of Pheasant

Compressed apple, black garlic, Calvados

Pinot Noir Reserva, Colchagua Valley 2017

Halibut

Beluga lentils, Jerusalem artichoke, seaweed

Esk Valley, Marlborough 2018

Duo of Lamb

Creamy polenta, pickled courgette, Ras el Hanut

Amarone Della Valpolicella, Montigoli Veneto 2014

Yuzu

Posset, plums

Wakefield Estate, Clare Valley, Shiraz 2016/17

Jersey Honey

Yoghurt sorbet, lemon

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

£145.00 per person with wine