



Tasting Menu

£85

(Optional Wine Flight £35)

Canapés

Artisan breads and salted butter

Choice of our spring-well bottled still or sparkling water

Wild mushroom miso soup, maitake, candied walnut

Chardonnay Viognier – France (125ml)

Pan roasted partridge, Bath blue, confit apple, salt baked celeriac

Sand Tropéz – France (125ml)

Orkney scallop 'carbonara', guanciale, saffron pasta, pecorino

Picpoul de pinet – France (125ml)

Creedy Carver duck breast, textures of shallot, pommes duchesse

Syrah Grenache – France (125ml)

Sorbet

Brown butter parfait, malt caramel, toasted yeast custard

Deen VAT 5 Botrtis Semillion – Australia (50ml)

Locally sourced cheeses, quince jelly, grape chutney, and artisan biscuits

Pedro Ximenez Triana, Javier Hidalgo – Spain (50ml)

Coffee, teas and petit fours

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.

Please note a discretionary service charge of 10% is applied to your bill.