



# Tasting Menu

£85

(Optional Wine Flight £35)

## Canapés

Artisan breads and salted butter

Choice of our spring-well bottled still or sparkling water

Shallot and parmesan velouté

*Chardonnay Viognier – France (125ml)*

Pork cheek, rarebit, hen-of-the-woods mushroom and crackling

*Sand Tropéz – France (125ml)*

Lobster, sea buckthorn and dill

*Picpoul de pinet – France (125ml)*

Creedy Carver duck breast, grelot onion, gooseberry, truffle jus

*Syrah Grenache – France (125ml)*

## Sorbet

Manjari chocolate mousse, raspberry and hazelnut

*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.