



# TASTING MENU

---

Seven carefully selected courses with an optional wine flight

## Goats cheese

Beetroot, walnut, apple gazpacho

*Terre de Noce Pinot Grigio Rosé – Italy (125ml)*

## Pork cheek

Hazelnut, wild garlic, shallot

*Morandé Pionero Chardonnay Reserva – Chile (125ml)*

## Scallops

Ancho chilli, cucumber, satay

*White Rabbit Riesling – Germany (125ml)*

## Venison – part 1

Venison tartare, bone broth, shimiji, celeriac, lemon balm

*Pinot Noir Pays d'Oc, Badet Clément – France (125ml)*

## Venison – part 2

Loin, asparagus, blackberry, wild garlic

## Sorbet

Crème fraîche, blackberry, tonka

## Chocolate mousse

Hazelnut, vanilla

*Finca Antigua Moscatel Natural. Dulce, (Org) – Italy (50ml)*

## Coffee, or teas and Petit Fours

## Cheese

Selection of local cheeses, chutney and artisan biscuits (supplement £12.50)

**£90**

*[optional wine flight £38]*

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure our ingredients are kept separate, but this cannot be guaranteed. Please advise your server when ordering your meal of any known allergies so that we may guide your choice. Please note that a 10% discretionary charge is added to your bill