



Amuse Bouche

Starter

Ham Hock and Foie Gras Terrine, Parsnip
Riesling, Chateau Ste Michelle, Washington State, USA

Chicken Liver Parfait, Burned Orange and Air-Dried York Ham
Gewürztraminer, Trimbach, Alsace, France

Hand Dived Scallop, Charred Leeks, Artichoke Broth
Giffords Hall, Bacchus, Sussex, England

Carrot Tartare, Apple Mustard and Coriander (v)
Sossego Alentejo Rosé, Alentejo, Portugal

Main Course

Salt Aged Yorkshire Duck, Hispi Cabbage and Fennel
Saumer Rouge, La Cabriole, Loire Valley, France

Turbot, Garden Peas, Red Peppers and Shellfish Fumet
Domaine Perraid, Bourgogne Aligoté, Burgundy, France

Rack of Lamb, Wild Garlic and Mint
Rioja Crianza El Coto., Rioja, Spain

English Garden Tagliatelle, Asparagus and Lemon (v)
Bascand Estate, Sauvignon Blanc, Marlborough, New Zealand

Pre-Dessert

Dessert

Caramelised White Chocolate, Lemon, Meringue
Chateau Petit Vedrines, Sauternes, France

Apple Terrine with Puff Pastry Ice Cream
Domaine De Grange Neuve, Monzabillac, France

Milk and Honey
Tokaji Aszu Blue Label, Hungary

Cheese Board (£5.00 supplement or £10.00 as an extra course)
Graham's Late Bottled Vintage Port

£45 per person / £75 with wine pairing