



Amuse Bouche

Starter

Foie Gras & Plums

Gewürztraminer, Trimbach, Alsace, France

Beef Tartare, Blue Cheese, Walnut, Pear

Pecorino, Pehhcora, Abruzzo, Italy

Baby Lemon Sole, Kohlrabi, Hollandaise

Sauvignon Blanc, Bascand Estate, Marlborough, NZ

Artichoke, Smoked Cheese, Sunflower (v)

Cannonball Chardonnay, Sonoma Coast, USA

Main Course

Salt Aged Yorkshire Duck, Hispi Cabbage, Fennel

La Cabriole, Saumur Rouge, Loire Valley, France

Turbot, Garden Peas, Red Peppers, Shellfish Fumet

Bourgogne Aligotè, Domaine Perraud, Bourgogne, France

Pork, Almonds, Cherry, Onion

Rioja Crianza El Coto, Rioja, Spain

Gnocchi, Wild Mushroom, Goats Cheese (v)

Melodias Winemakers Selection Trapiche, Pinot Noir, Mendoza, Argentina

Pre-Dessert

Dessert

Strawberry, Ewes Curd, Strawberry Ice Cream

Demi-Sec NV, Nyetimber, West Sussex, England

Caramelised White Chocolate, Lemon, Meringue

Chateau Filhot, 2011, Sauternes, France

Pear, Ginger, Cream Cheese

Red Muscadel NV, Nuy Winery, Worcester, RSA

Milk and Honey

Tokaji Aszu, 2008, Disznoko, Hungary

Selection of Cheeses (£5.00 supplement or £10.00 as an extra course)

Graham's Late Bottled Vintage Port

£50 per person / £85 with wine pairing

Please advise staff of any allergens or dietary requirements before placing your order



Tasting Experience

Cured Halibut, Smoked Cream, Radish

Artichoke, Smoked Cheese, Sunflower (v)
Cannonball Chardonnay, Sonoma Coast, USA

Baby Lemon Sole, Kohlrabi, Hollandaise
Sauvignon Blanc, Bascand Estate, Marlborough, NZ

Turbot, Garden Peas, Red Peppers, Shellfish Fumet
Bourgogne Aligotè, Domaine Perraud, Bourgogne, France

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

Or

Pork, Almonds, Cherry, Onion
Rioja Crianza El Coto, Rioja, Spain

Goat's Milk Panna Cotta, Cider Jelly, Apple & Basil Granita

Pear, Ginger, Cream Cheese
Red Muscadel NV, Nuy Winery, Worcester, RSA

Caramelised White Chocolate, Lemon, Meringue
Chateau Filhot, 2011, Sauternes, France

Selection of Cheeses (£10.00 Supplement)
Graham's Late Bottled Vintage Port

£75 per person / £110 with wine pairing
This Menu Must Be Taken By The Whole Table