



Five Course Tasting Menu

Honey Whipped Goat Cheese (Su, M, G, Ce, N)

pickled kohlrabi, winter leaves, herb crumb, compressed celery, crystalised walnut

Bin 250- Chardonnay, Cotes De Gascogne – smooth, zesty, yellow fruit

Rolled Game Terrine (G, M, Su)

pickled shimeji, burnt clementine gel, sourdough crumb, watercress

Bin 81- Pinot Noir, Languedoc – oaky, fresh, fruity

Pan Fried Sea Trout (F, Ce, C, Mo, M, Su, Cr)

crushed potatoes, creamed shellfish sauce, spinach, bok choi

Bin 251- Picpoul de Pinet, Languedoc – honey, citrus, crisp

Duo Beef (M, F, Su, G, Mu)

fillet tornado, confit shin, caramel shallot, potato pressing, savoy cabbage choucroute

Bin 347- Malbec, Mendoza, Argentina – black cherry, caramel, toasty

Rhubarb Mousse (E, Su, So, M, G)

“Gin & Tonic garnish”, rosemary spiced crumble, orange Chantilly

Bin 134- Carte d’Or Coteaux du Layon (Vg), Loire – honey, nut, apricots



5 courses £80.00 per person

6 courses £90.00 per person (to include a cheese course)

Wine pairings for 5 courses £40 per person

Wine pairings for 6 courses £45pp per person

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame So – soybeans

Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free