

TASTER OF EVERYTHING

Amuse

Smoked BURRATA, beetroot, chestnut, black bean

Sauvignon Blanc- Tin Cottage, Marlborough, New Zealand, 2015

PORK CHEEK, celeriac, shrimp, sea herbs

Torrontes- Finca La Colonia, Mendoza, Argentina, 2017

STONE BASS, mushroom ketchup, turnip, girolles

Chardonnay- "Bond Road", Hollick Wines, Coonawarra, Australia, 2013

LAMB RUMP, parsnip, parmesan, apple

Rioja Seleccion- Sierra Cantabria-, Rioja, Spain, 2012

Pre-Dessert

EGG CUSTARD, dark cherry sorbet

Ferreira- Tawny Port, Oporto, Portugal, NV (100ml serving)

Tasting Menu £55.00

Wine Flight £30.00

Each glass of wine is a 125ml serving.

A discretionary 10% service charge will be added to the bill.

All our prices include VAT

The menu is designed for enjoyment of the entire table.