

TASTING MENU MARCH 2020



KITCHEN COUNTER

Tasting menu - 5 course £55 / 7 course £65

Drink Pairing - 5 course £30 / 7 course £40

Wild bass ceviche, avocado, white ponzu
NV Maison Gaston Chiquet, 1er Cru "Tradition", Champagne, France.

Heritage tomato salad burrata mousse, blood orange
2016 Sauvignon Blanc/ Grenache, Terrasses Ardeche, France.
(100ml)

Grilled quail, asparagus & bois boudran
2018 Gamay, Saint Pourcain La Ficelle Union des Vignerons, France
(100ml)

Cornish Cod, morels, wild garlic, peas & bacon
2015 Chablis Vieilles Vignes, Paul Nicolle, Burgundy, France.
(100ml)

Ribeye steak, grilled baby gem & blue cheese dressing
Salice Salentino, Mocavero, Puglia, Italy.
(100ml)

Blood orange sorbet, vodka

Granny smith apple, ginger biscuit, rhubarb soup
Warre's Otima 10yr old tawny (50ml)

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.