

TASTING MENU

6 courses for £85

Wine Pairing £55 | A glass of Krug + Wine Pairing £75

Welcome snacks

*Lucie Thieblemont, Crémant de Bourgogne
Crisp green apples, made in the Champagne style*

Or

*Krug, Grand Cuvée, 168ème Édition
Extraordinarily complex blend of 198 reserve wines*

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Cornish courgettes

Stracciatella, artichoke & basil

*Portugal Boutique Winery, Gorro Loureiro Vinho Verde '20
Next level Vinho Verde. White peach, creamy almonds and a citrus zing*

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Cornish sea bass

Shellfish bisque, oyster, pear & ginger

*Newton Johnson, Southend Chardonnay, Hemel en Aarde '19
South African Chardonnay with pure tangerine, ripe lemon & creamy oak*

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Stuffed guinea fowl

Chicory, girolles, bacon & prune

*Guy Breton, Marylou, Beaujolais-Villages '20
Fragrant & juicy fruit-bomb with strawberry & cherry liqueur*

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Fallow venison

Pommes Anna, pickled blackberry, beetroot & shallot

*Dalamara, Xinomavro, Naoussa, Greece '18
Tapenade, sun-dried tomatoes and red pepper. Gorgeous syrupy mouthfeel*

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Hartington Stilton

*Pressed apple terrine, thyme honey & hazelnuts
(£10 supplement)*

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Blueberry genoise

Vanilla cream, lemongrass & rose

*Mount Horrocks, Riesling, Clare Valley '20
Lush citrus, honeysuckle & racing acidity*