

TASTING MENU

6 courses for £85 / Wine Pairing £65

Parmesan & mushroom macaron
Elderberry cured trout, pickled kohlrabi & dill
Chicken liver parfait & clementine doughnut

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

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Winter tomato tart
Devon crab, shellfish mayonnaise & monk's beard

Maximin Grünhaus, Abtsberg Riesling Kabinett, Mosel '19
Medium sweet with honey, flint, citrus peel & ripe tropical notes

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Orkney scallop
Celeriac, apple & bacon

Newton Johnson, Family Vineyards, Hemel en Aarde '18
South African Chardonnay with pure tangerine, ripe lemon & creamy oak

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Stuffed Guinea fowl
Chicory, girolles, bacon & prune

Weninger, Kékfrankos, Balf, Hungary '18
Crunchy, chalky Blaufränkisch with sweet plum, blackcurrant & tea leaves

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Fallow venison
Pommes Anna, pickled blackberry, beetroot & shallot

Dalamara, Xinomavro, Naoussa, Greece '19
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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Yorkshire rhubarb
Meyer lemon & burnt meringue

Mount Horrocks, Cordon Cut Riesling '20
Ripe citrus, kumquat, honey & luscious richness