

TASTING MENU

6 courses for £85 / Wine Pairing £55

Welcome snacks

*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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Cornish sea bass

Langoustine bisque, oyster, apple & ginger

*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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Malted chocolate ganache
poached pear & bergamot

*Château Filhot, Sauternes '10
Apricot, honey, vanilla & ripe citrus*