

TASTING MENU
6 courses for £89
Wine Pairing £69
Wine Pairing with Krug £89

Welcome snacks

Wiston Estate, Blanc de Blancs, Sussex NV
Complex & creamy from the leaders of English fizz

Or

Krug, Grand Cuvée, 169ème Édition
Extraordinarily complex blend of 198 reserve wines

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Devon crab

Shellfish mayonnaise, strawberry, peas & lardo

Feudo Montoni, Grillo della Timpa Sicilia '19
Playful stone fruit aromas with almond florals and a tangy, persistent finish

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Cornish red mullet

Langoustine dashi, tomato & spring vegetables

Domaine des Cognaettes, Muscadet Sèvre et Maine '19
Top Muscadet from a leading producer. Tart apple, white fruit and saline minerality

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Somerset Saxon chicken

Bone marrow bread sauce, black truffle, capers, leek & morels

Carl Koch, Spätburgunder, Rheinhessen '19
Elegant German Pinot Noir with floral raspberry and lifted ripe cherry

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Swaledale lamb

Hen of the Woods, swede, anchovy & prune

Dalamara, Xinomavro, Naoussa, Greece '19
Tapenade, sun-dried tomatoes and red pepper. Gorgeous syrupy mouthfeel

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Gorgonzola naturale

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

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Yorkshire rhubarb

Champagne granita, set vanilla cream, ginger & sorrel

Ca' d'Gal, 'Lumine' Moscato d'Asti '20
Apricot, mandarin & elderflower frizzante