

**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 Cognettes, 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, green asparagus, truffle, capers & morels*

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

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**Portland hogget**

*Confit shoulder, goat's curd, courgette, tomato, anchovy & olive*

*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**

*Moscato granita, set vanilla cream, ginger & sorrel*

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