

TASTING MENU £75

The tasting menu is designed to be taken by the entire table,

Wines are available to match each dish

Available for tables booked before 20:15

Rabbit

Terrine of milk fed rabbit, roast rack, carrot purée & broad beans

Scallop

Seared scallops, sweet corn & foie gras risotto

Wild boar

Loin of wild boar, citrus & coriander salsa, vanilla rosti & chorizo oil

Beef

Slow poached fillet of 28 day aged highland beef & wild mushrooms

Rhubarb

Rhubarb cheesecake, stem ginger sorbet

Dark Chocolate

Valrhona chocolate torte, chilli pecans & stout ice cream

Cheese

Selection of English & French cheese from the trolley

Coffee & petit fours £3.85

TASTING WINE LIST

£ 3 5

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Rabbit

Pinot Noir- L'Aristcrate, Vin de Pays,d'Oc, France

Scallop

Quincy- Domaine Sylvain Bailley, Bue, Loire, France

Wild boar

Rioja Vega Crianza- Bodegas Muerza, Rioja, Spain

Beef

Chateau Gasquerie- Cotes de Castillon, Bordeaux

Rhubarb

Moscatel MR- TelmoRodriguez, Malaga, Spain

Dark Chocolate

Muscat Rouge- Avondale, Paarl, South Africa

Cheese

Pocas, 10-Year-old Tawny Port