

September Tasting Menu

Available Tue 2nd - Sat 27th Sept for reservations between 6.30pm - 8pm

8 course £55.00
Accompanying Wines £25.00

Homemade Bread | Flavoured Butter & Oil

Celeriac & Cheddar Soup | Truffle Butter | Onion Scone

Ham Croquette | Marmite Potato Puree | Cauliflower Nibs | Sugar Snaps | Honey Mustard Emulsion
Macon Villages | Cave De Lugny | Burgundy | France

Seared King Scallops | Black Tiger Prawn | Pink Grapefruit | Cucumber | Elderflower Jelly | Jalapeno
Chenin Blanc | Bruce Jack | Swartland | South Africa

Palette Cleanser

Lamb Rump | Minted Pink Fir | Braised Shoulder | Crispy Onion | Yoghurt Curd | BBQ Courgette | Rosemary Jus
Carmenere Apassimento | Mayu | Elqui Valley | Chile

Selection of Fine Continental Cheeses | Confiture | Biscuits (£8.00 extra Per Person)

Ports & Fortified Wines Available Please ask Server

Strawberry Sable | Toasted White Chocolate | Meringue | Basil Marshmallow | Mascarpone Ice Cream

Raspberry & Prosecco Souffle | Frangipane | Almond Custard | Raspberry Sorbet

Black Muscat | Quady Winery | 'Elysium' | California | U.S.A

We will be happy to discuss and advise on dietary requirements especially the major food intolerances. Unfortunately, dishes cannot be swapped for individual tastes as the menu show cases chefs best dishes.

Please be advised we do not currently offer Vegetarian or Vegan Tasting menus.

All members of the table must take the same menu choice.

10% service charge is payable on the final bill.