

# TASTE

## Autumn

Glass Brut Champagne "Premier Cru", Forget Brimont, NV | £12.00

### MINI SAUSAGE IN BATTER, CURRY SAUCE

**GNOCCHI, BUTTERNUT SQUASH, CURED EGG YOLK, PARMESAN CREAM, SAGE**  
Pumpkin spiced whisky sour

### SEARED SCALLOPS, WARM MUSSEL TARTAR SAUCE

Piquepoul/Rousanne, Ordinal, France

### SPICE RUBBED PORK RIBEYE, CRISP PORK BELLY, APPLE, BACON & CHILLI HONEY

Cabernet Franc / Malbec, Coterie by Wilderberg, S.Africa

### HOMEMADE APPLE SORBET

Homemade Rhubarb Liqueur

### BLACKBERRY PARFAIT, GRANOLA, APPLE & BLACKBERRY

Moscato Passito Dessert Wine, Palazzina, Italy

Selection of artisan cheeses, biscuits & chutney

Additional £13.95

### £90 PER PERSON

£55 food only

To be ordered by whole table, available Wed - Sat evenings until 8pm.



Please do make us aware of any appropriate allergies or intolerances. (N) contains nuts (V) vegetarian

A discretion 12.5% service charge is added to restaurant tables.

Patrons - Tom & Jamie Bainbridge