



THURSDAY TO SATURDAY - 19.00PM

Pre-bookings only

CANAPES

White Crab, Brown Crab Mayo | Black Pudding Pie Tee | Diced Apple

Beef Tartare | Marmite Crumpet | Cured Egg Yolk

Laurent-Perrier La Cuvee Brut NV

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MAINS

Beetroot Cured Trout Mosaic | Pickled Beetroot Bands | Beetroot Ketchup
Horseradish Gel | Dill Emulsion | Sweet and Sour Dill

Pinot Noir Eradus 2024

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Hand Dived Scallop | Sweetcorn Relish | Curry Leaf Foam

Egy Kis Dry Furmint Barta 2023

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Japanese bbq Langoustine | Gorse Butter | Shiso Pesto | Gorse Buerre Blanc

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Bbq Venison | Treacle and Black Glaze | Sous Vide Celeriac
Braised Venison Haunch | Celeriac Puree

Manoella Wine & Soul 2022

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Rum Espuma | Carrot Sorbet | Cardamon Compressed Pear

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Dark Chocolate Delice | Banana Mousse | Peanut Ice Cream

Oreg Kiraly Dulo Sweet Szamorodni Furmint Barta 2018

£99 PER PERSON

PAIRED WINES £49 PER PERSON