



Sample Sea

Dill Cured Sea Trout

orange and cardamom sauce, pickled vegetables
Albarino, Terra de Asorei, Rias Baixas. 2016 (125ml)

Langoustine, Hand-Dived Scallop

bisque
Muscat Sec, Les Vignerons des Alberes. 2013 (125ml)

Hake

crushed Jersey royal potatoes, asparagus, wild garlic
Sauvignon Blanc, Henri Bourgeois. 2015 (125ml)

Twice Baked Mull Cheddar Soufflé

Fleurie, Le Reposeir, P. Ferraud & Fils. 2015 (50ml)

Hibiscus Poached Rhubarb

sheep's milk sorbet, black pepper crumb
Jordan, Noble Late Harvest Riesling. Stellenbosch. 2012 (50ml)

3 courses £45

4 courses £55

5 courses £65

Matching Wines £30 per person