

Tasting Menu

Roast Cauliflower Soup with Golden Raisins
Italy- Terredrai Extra Dry Prosecco – Delicate and sweet.

" Pig Pie "
Scotland- Thistly Cross Apple Cider.

Pan-Fried Salmon , Salmon Tartare, Asian Style Cucumber , Peanuts & Oyster Mayo
Cucumber Collins – Gin , Cucumber, Soda & Sugar Syrup

**** Pan –Fried Hake, Crushed New Potatoes, Fresh Crab, Crab Biscuit with Bisque ****
South Africa- Chenin Blanc 2017- ripe tropical notes with delightful mingle of citrus, guava and granadilla

Grilled Venison Haunch, Tortellini, Butternut Squash, Black Berries
France- Domaine de Bertier Merlot / Cabernet Sauvignon. Fresh Fruit Flavours with a Hint of Spice

**** Goats Cheese Panna Cotta, Beignet, Spiced Apple, Walnut Crumb & Truffle
Honey ****
Germany - Riesling 2016- Lively aromas of nectarine, white peach and lime. Elegant, spicy apricot flavor shows impressive extract and a tightly coiled spring of acidity

Yuzu Parfait, Chocolate , Blood Orange Sorbet
Antigua Moscatel - lemon yellow colour with frosted green sparkles. Intense aromas of white flowers. In the mouth it is silky and fresh

£45 for 5 courses

£25 for 5 Matching Drinks

**** £55 for 7 courses- Advance Booking Only ****

£33 for 7 Matching Drinks