

Prestige Tasting Menu & Wine Tasting

Chef's selection of Canapés

Soup

Smoked haddock chowder served with samphire and tiger prawn

Riesling, Germany

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Pork

Ham hock roulade with broad beans pistachio smoked apple jelly

Fleurie, France

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Cheese

Old Winchester Hawtrey's style double backed soufflé

Pinot Grigio, Italy

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Chef's choice of amuse bouche

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Venison

Pan seared venison loin served with squash puree, kale, wild mushrooms and blackberry jus

Rioja, Spain

or

Sea Bass

Pan seared sea bass served with smoked tomato, samphire, quail egg

Sauvignon Blanc, Australia

or

Lobster Thermidor

Served with triple cooked chips, broccoli and water cress

Chablis, France

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Pre-Dessert

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Raspberry

Raspberry macaroon, chocolate soil served with raspberry sorbet

Tokaji, Hungary

or

Cheese & Biscuits (Supp £4.50)

Port wine Cockburn's

Eight Courses food Tasting Menu for £68.00

or with Wine Tasting £98.00

Due to the complexity of this menu, it can only be served to complete table.

A discretionary 10% service & cover charge will be added to your bill

