



7 COURSE TASTING MENU

AVAILABLE TUES-SAT 18:15 - 20:15

AMUSE-BOUCHE

A daily changing small appetiser served at your table

STARTER

Goats curd, pickled beetroot, linseed crackers, compressed chicory

Escapada Vinho Verde DOC, Portugal

INTERMEDIATE

Ham hock terrine, piccalilli, salad and sour dough

Pinot Grigio Rosé Venezie IGT, Italy

FISH

Stone bass, salsify, Monk's Beard and brown shrimp butter

770 Miles Chardonnay, USA

MAIN COURSE

Beef rump, Hispi cabbage, wild mushrooms, mushroom purée, red wine sauce

Casarena 505 Malbec, Argentina

PRE-DESSERT

DESSERT

Seasonal soufflé, vanilla ice cream

De Bortoli Deen Vat 5 Botrytis Semillon

ADDITIONAL CHEESE COURSE £5 PER PERSON

ADDITIONAL CHEESE COURSE WITH MATCHING PORT £10 PER PERSON

7 Course Tasting Menu £75.00pp

Matching 5 Course Wine Flight £40.00pp

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability/change
