



Tasting Menu

80.00 per person, optional wine flight 40.00 per person

MUSHROOM CONSOMME

Celeriac and truffled goats curd

Guinevere, Gusbourne, Kent, England 2013

PIGEON

Apple and walnut

Bourgueil Chevalerie Dyptique (o) (n), Loire, France 2015

JOHN DORY

Mushrooms, mussels and spinach

Sokol Blosser, Evolution (o), Oregon, Usa 18th Edition

DUCK BREAST

Fennel and orange

SP68 Rosso, Arianna Occhipinti (B) (N), Sicily, Italy 2016

DARK CHOCOLATE AND COFFEE

Hazelnut delice and pear

Susana Balbo, Late Harvest Malbec, Mendoza, Argentina 2016

RHUBARB AND CUSTARD

Vanilla, blood orange and brioche

Chateau Filhot 2Eme Cru Classe Sauternes, Bordeaux, France 2009

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED

HEAD CHEF **GARY JARVIS**

OPENING TIMES:

OPEN TUESDAY – SUNDAY

CLOSED MONDAY

LUNCH 12.00pm-2.30pm

DINNER 6.30pm – 9.30pm (Closed Sunday)

