



## Tasting Menu

80.00 per person, optional wine flight 40.00 per person

### ENGLISH PEA

Asparagus, black garlic, mint and Yorkshire Fettle

*Bolney Rosé, Bolney Estate, West Sussex, England 2016*

\*\*\*

### PIGEON

Apple, ginger, beetroot and hazelnut

*Cotes Du Rhone Romanins, Dom. La Ferme, St Martin (o) (n)  
Southern Rhone Valley, France 2016*

\*\*\*

### HALIBUT

Cauliflower, lemon, capers and parsley

*De Martino, Gallardia, Muscat & Corinto, Itata Valley, Chile 2016*

\*\*\*

### PORK TENDERLOIN

Leek, thyme and mustard

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

\*\*\*

### WHITE CHOCOLATE

Passion fruit, almond and orange

*Susana Balbo, Late Harvest Torrontes, Mendoza, Argentina 2016*

\*\*\*

### STRAWBERRY

Elderflower and Champagne

*Sedlescombe, Solaris Dessert (B), Sedlescombe, England 2016*

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 )

