

Tasting Menu

80.00 per person, optional wine flight 40.00 per person

GIN CURED SALMON

Lemon, avocado and radish

GUSBOURNE VINTAGE BRUT RESERVE

Appledore, Kent, England 2012 Made with Chardonnay, Pinot Noir and Meunier grapes to produce a surprising amount of fruit on the palate, with plenty of apricot character. Fine example of an English sparkling wine.

SMOKED RED PEPPER VELOUTÉ

Spiced cheese straw and basil

PETIT CLOS PINOT NOIR

Marlborough, New Zealand 2015, 10% of the wine is aged in new French oak to give some richness and balance to the wine. Deep colour, with chocolaty nose, subtle smoky aromas and fresh black fruit with lithe tannins.

SEA BASS

Lovage, smoked eel and celeriac

COLETTE GROS CHABLIS

Burgundy, France 2015 – A classic Chablis with a clear light gold colour.

NEW SEASON LAMB

Belly, peas, mint and fondant potato

COTES DU RHONE ROMANINS, DOM. LA FERME, ST MARTIN

Southern Rhone Valley, France 2015 80% Grenache and 20% Cinsault, this is a wine very much on the fruit with soft confit fruits and a gentle dusting of pepper

COCONUT

Peach, plum and gooseberry

CHATEAU FILHOT GRAND CRU CLASSE SAUTERNES

Bordeaux, France 2009 - A pale, golden boryfised wine, white peach and floral nose.

CHOCOLATE MOCHA CAKE

Blackcurrant and milk ice cream

LES CLOS DE PAULILLES BANYULS RIMAGE

S.W. France, 2013 - A red dessert wine known as a Vin Doux Naturel from the Languedoc.

HEAD CHEF GARY JARVIS