

Tasting Menu

80.00 per person, optional wine flight 40.00 per person

TRUFFLED CELERIAC VELOUTÉ

Almond and pickled mushroom

GAVI DI TASSAROLO 'LA FORNACE', CINZIA BERGAGLIO PIEDMONT, ITALY 2015

This wine is aromatic with notes of apple, white blossom and sage. The palate is fresh with a distinct fruitiness and a pleasant aftertaste of toasted almonds.

HAM HOCK BALLOTINE

Apple, lovage and quail egg

COLETTE GROS CHABLIS

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

HALIBUT

Sweetcorn, charred leek and clams

DONNHOF RIESLING TROCKEN, NAHE, GERMANY 2015

This delightful wine is made with grapes from a mixture of volcanic and slate vineyards. It is pale straw coloured, has a lively citrus (lime) and mineral nose.

NEW SEASON LAMB

Smoked aubergine, sweetbread and yoghurt

CHIANTI CLASSICO, RODANO, TUSCANY, ITALY 2012

Luscious plum, cinnamon, wild strawberries with a ruddy cheery sweetness mark this excellent Chianti Classico. The savoury fruit is well balanced and lifted by the piquant acidity. Elegant and lengthy in the finish.

CHAMPAGNE JELLY

English berries and clotted cream

HINDLEAP SPARKLING ROSÉ, BLUEBELL ESTATES, ENGLAND 2013

Crafted from the Pinot Noir, Pinot Meunier and Chardonnay varieties, lending hints of red berries on the nose and a succulent citrus palate.

APPLE PARFAIT

Calvados, caramel and oats

LES CLOS DE PAULILLES BANYULS RIMAGE, S.W. FRANCE 2013

A red dessert wine known as a Vin Doux Naturel from the Languedoc, very much on the fruit with summer pudding flavours of berries, notes of mocha and coffee, dried herbs, prune and caramel.

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to your bill