

The CHEF'S TABLE

TASTING MENU

We are delighted to be able to offer the tasting menu below. In order to make the most of this unique dining experience, we ask that everyone on your table is served from the tasting menu.

Duck livers, duck liver parfait, port veined, quince jelly, maple bacon brioche

Seared scallop, dehydrated scallop roe, pumpkin and chive sponge roasted pumpkin puree, sage beignet

Brill, Cornish crab mousse, sorrel & clam sauce, saffron potatoes

or

Grouse, breast finished on coals, confit leg, braised cabbage with pancetta and pine nut, Albert sauce, bread sauce cream, game chips

Chocolate, chocolate sponge, chestnut crèmeux, pear mousse, caramelised pear, pear sorbet, candied violas

Set driftwood cheese and chive custard, Pearl Las, pickled grapes charred, walnut bread, savoury biscuits

£62.50



WINE FLIGHT

Le Pavillon de Targé Saumur-Champigny France

Château de Targé has been in the Pisani-Ferry family since 1655. A fine and silky Cabernet Franc with classic hints of violets, red berries and a delicate bramble texture. The freshness of this Loire red is the perfect balancer for a rich gamey dish.

Xanadu DJL Margaret River Chardonnay

From the cool shores of Western Australia this Chardonnay has a purity and freshness only found when grown in these coastal locations. Notes of honeydew melon, red apple and a touch of French oak to add depth and richness.

Mas Karolina Côtes Catalanes France

A luscious, spiced, floral white with a racy mineral edge. Exotic native grapes, all from old vines, it's handpicked and barrel-fermented. Grenache Blanc for stony roundness, Grenache Gris for weight and spice, Carignan Blanc for citrus zing and Maccabeu for minerality.

or

Edizione Limitata Numerata Numero 4 Cerviano-Merli Barolo Italy 2016

A special parcel of Nebbiolo sold by an elite undisclosed producer in Cerviano-Merli hillsides. It's a mesmerising wine, long aged in barrel with layers of dark chocolate cherries, sweet tobacco and violet notes, one to savour and enjoy with the smoky grouse.

Barbadillo La Cilla Pedro Ximénez

This exotic sherry is made using racks to sun dry the Pedro Ximénez, which results in luscious raisened flavours of prunes and quince. On the wonderfully viscous palate bright sultana flavours come to the fore with obvious notes of caramel.

Château Raymond Lafon Sauternes 2014

A wonderful Sauternes with eight years aging developing notes of saffron and spice. Candied orange, white peach, pineapple and honey notes come through loud and clear in this beautifully balanced sweet wine.

£48.50

WE ARE A CASHLESS RESTAURANT

On arrival, please advise a member of staff of any allergies. We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

A discretionary 12.5% service charge will be added to your bill, this will be equally split between the whole team.