



Taster menus

*The tasting menus are only available if all guests dine from the same menu.
Vegetarian & pescetarian taster menus are available on request*

9 course taster menu £46pp ***Tasting Wine £29pp***

A 3 hour sitting is recommended to enjoy the 9 course taster menu. Please request on booking

*Crab & spring onion fritter, shellfish essence
Hazy View, Chenin Blanc, South Africa*

*Roasted pork belly, rhubarb & ginger
Chevanceau, Rouge IGP Herault, France*

*Seared king scallop, curried cauliflower, caper berries, raisins, pea shoots
Gerard Bertrand, Gris Blanc, Languedoc, France*

*White peach sorbet
Prosecco DOC Brut, Sacchetto, Italy*

*Roasted Gressingham duck breast, wild mushrooms & shallots
Foundstone, Shiraz, South East Australia*

*Colston Bassett Stilton, red onion & port, granary crisp
Barros ruby port*

*Spiced pineapple tart tatin, coconut sorbet, rum custard
Quady Winery, Elysium Black Muscat, California*

*Dark chocolate fondant, berry compote, white chocolate sorbet
Castelnau de Suduiraut, Sauternes*

Coffee & homemade petit fours

Some of our food may contain traces of nuts.
Game dishes may contain lead shot
Subject to seasonal availability

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified
Maize or Soya. For those with special dietary requirements or allergies who may wish to know certain
Ingredients, please ask a member of staff who will be happy to assist.

All prices are inclusive of VAT @20%
A discretionary 10% service charge will be added for tables of 8 and above