

PRESTIGE MENU

Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....

'SAVOURY SNACKS'

BETROOT MERINGUE, HORSERADISH ESSENCE
SMOKED EEL, DILL, APPLE IN BUTTER TUILE CONE
MINIATURE TERRINE OF HAM HOCK



CUMIN & CAULIFLOWER GALETTE
CARAMELISED CAULIFLOWER CREAM
BUTTER CHARRED FLORETS



CURED & SEARED LOIN OF WHITBY COD
BRAISED GINGER & SAFFRON FENNEL
SAFFRON FUMÉE



CELERIAC POMMES ANNA
SHAVED BLACK TRUFFLE
CELERIAC PURÉE



LOWLAND FALLOW DEER
SLOW ROASTED SADDLE OF DEER
PURPLE HERITAGE CARROTS
JUNIPER FONDANT POTATOES
PEAR AND GIN PURÉE



FUSION OF AROMATICS
CARAMELISED SHALLOT ICE CREAM
RHUBARB AND PEPPER PUFFED RICE
VANILLA POACHED RHUBARB



BITTER CHOCOLATE & WHISKY SPONGE
MOCHA ICE CREAM
CITRUS GEL, LEMON BALM

MATCHING WINE FLIGHT

Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)

Wine Match

*L'Esprit de Chevalier Blanc 2012
Domaine de Chevalier, Pessac-Léognan*

Wine Match

*Isabel Estate Pinot Gris 2015
Wairau Valley, Marlborough*

Wine Match

*Pinot Noir Cuvée de Trois 2013
Joseph Swann, Sonoma*

Wine Match

*Las Flors de la Pèira 2009
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)*

Wine Match

*Muscat Rolly-Gassmann 2010
Rohrschwihr, Alsace*

Wine Match

*Emilin Solera Moscatel
Emilio Lustau, Jerez*

PRESTIGE MENU - £70

WITH WINES - £35