

## 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'

BEETROOT MERINGUE, HORSERADISH ESSENCE  
SAFFRON CRACKER, DILL SMOKED SALMON  
MINIATURE TERRINE OF HAM HOCK



BUTTERNUT SQUASH & SAGE ARANCINO  
BUTTERNUT VELOUTÉ  
PARSNIP CRISP



HAND-DIVED PORTSOY KING SCALLOP  
BALLOTINE OF CHICKEN & TARRAGON  
CONFIT OF LEEK



ROASTED HIGHLAND GROUSE  
CARAMELISED FIG & CRISPY KALE  
BUTTERED ROOT VEGETABLES



CHATSWORTH LAMB  
ROAST LOIN OF SPRING LAMB  
ROSEMARY FONDANT, SAUTEED PORCINI  
CARAMELISED GRIOTTE ONIONS & SWEETBREADS



FUSION OF AROMATICS  
APPLE & ENGLISH ROSE PARFAIT  
CELERY, APPLE & SPICED PORK CRACKLING  
CORNISH CIDER REDUCTION



BUTTERMILK CUSTARD, RASPBERRY SORBET  
CRUMBLed HAZELNUT, RASPBERRY COMPOTE  
LEMON GEL, HAZELNUT TUILLE

### 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*

*Castello di Ama Al Poggio 2013  
(Malvasia, Trebbiano)*

#### *Wine Match*

*Macon-Prissé Les Clos 2016  
Michel Paquet*

#### *Wine Match*

*Viña Amezola Rioja Crianza 2014  
Bodegas Amezola de la Mora*

#### *Wine Match*

*Château Cesseras 2013  
Minervois la Livinière  
(Syrah-Grenache-Mourvèdre-Carignan)*

#### *Wine Match*

*Gewürztraminer Rolly-Gassmann 2015  
Rohrschwihr, Alsace*

#### *Wine Match*

*Château Doisy-Védrières 2013  
Barsac  
(Sauvignon Blanc-Sémillon)*

**PRESTIGE MENU - £70**

**WITH WINES - £35**