

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'

BUTTERNUT & PINE NUT PARFAIT, THYME CROUTE
BEIGNET OF CHARCUTERIE, BLACK BUTTER
TUNA CARPACCIO, LIME & HONEY DRESSING

♦

CHICKPEA BALLOTINE, VANILLA PRUNE PURÉE
BRAISED JERUSALEM ARTICHOKE
CRISPY SAGE

♦

BAKED FILLET OF SALMON, 'VERONIQUE' SAUCE
SMOKED SALMON & GRAPE MOUSSE
CONFIT OF BANTAM EGG YOLK
SQUID INK & LEMON CRISP

♦

CELERIAC & RICOTTA RAVIOLO
BLACK TRUFFLE
CARAMELISED SHALLOT, BASIL OIL, PINE NUTS

♦

DERBYSHIRE BEEF FROM ASHOVER
SLOW ROASTED FILLET OF BEEF
POTATO DAUPHINE WITH HORSERADISH
BONE MARROW & MUSHROOM CASSEROLE

♦

FUSION OF AROMATICS
POACHED YORKSHIRE RHUBARB,
RUBARB & GINGER SORBET
LEMON AND CHIVE GOATS' CURD
LOCAL WILD FLOWER HONEY

♦

LEMON DRIZZLE SPONGE,
MANGO BRUNOISE
PASSIONFRUIT SORBET, PASSIONFRUIT MOUSSE
ALMOND MILK ICE

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

Isabel Estate Pinot Gris 2018
Wairau Valley, Marlborough

Wine Match

Vouvray Sec 2017
Domaine Vincent Carême

Wine Match

Chinon Rosé 2018
Fabrice Delalande
(Cabernet Franc)

Wine Match

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

Wine Match

Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Château Partarrieu
Sauternes, 2016
(Semillon-Sauvignon Blanc)

PRESTIGE MENU - £70

WITH WINES - £40