

## 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'

PEPPER MARMALADE WITH SAGE  
FETA & SPRING ONION FRITTATA  
MUSHROOM & CANDIED CHILLI TUILE



MARINATED SALMON, TARRAGON, DILL, CHIVES  
CRUSHED PEAS, RED CHICORY  
CUCUMBER GEL, TARRAGON EMULSION



ROAST FILLET OF PETERHEAD COD  
SWEET POTATO AND NUTMEG  
SAFFRON, VANILLA, OLIVE



ENGLISH ASPARAGUS AND WILD GARLIC  
CARAMELISED PUMPKIN SEEDS  
CONFIT EGG YOLK, HERB OIL



DRY AGED DERBYSHIRE BEEF FROM ASHOVER  
ROAST FILLET OF BEEF WITH BONE MARROW  
BRAISED FENNEL, FENNEL AND MINT CREAM  
SPRING CABBAGE WITH CARAWAY



SAVOURY-SWEET-AROMATIC  
LEMON THYME ICE CREAM  
BITTERSWEET BURNT ORANGE CURD  
ORANGE GEL, SALTED PRALINE



BITTER CHOCOLATE & HAZELNUT SHORTBREAD  
LEMON AND SWEET CICELY SORBET  
HAZELNUT MOUSSE, LEMON GEL

### 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*

Vouvray Sec Silex Les Girardières 2020  
Domaine Bernard Fouquet

#### *Wine Match*

Montagny 1<sup>er</sup> Cru Mont-Cuchot 2019  
Domaine François Berthenet

#### *Wine Match*

Château Aspras Rosé 2020  
Correns, Côtes de Provence  
(Cinsault-Grenache)

#### *Wine Match*

Las Flors de la Pèira 2010  
Terrasses du Larzac  
(Syrah-Grenache-Mourvèdre)

#### *Wine Match*

Gewürztraminer Rolly-Gassmann 2016  
Rohrschwihr, Alsace

#### *Wine Match*

Late Harvest Furmint-Muscat  
Tokaji Aszu, 2017

**PRESTIGE MENU - £80**

**WINES - £45**