

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
AVOCADO, CANDIED CHILLI, TUILE CONE
SMOKED SALMON FRITTATA



ROASTED CAPSICUM & TOMATO TERRINE
GAZPACHO SAUCE



CROMER CRAB MILLE FEUILLE
CRAB BISQUE, SAMPHIRE, SEA HERBS



LAVENDER ROASTED QUAIL
MINTED PETITS POIS



DERBYSHIRE BEEF FROM ASHOVER
SLOW ROASTED FILLET OF BEEF
MARJORAM GRATIN
SAUTEED CALVES LIVER, BLACKCURRANT



FUSION OF AROMATICS
WILD FLOWER HONEY CREAM, BEE POLLEN
SECHUAN PEPPER PUFFED RICE
GOATS' CUSTARD, RASPBERRIES



APRICOT & TARRAGON PARFAIT
BRANDY SNAP, POACHED APRICOTS
APRICOT SORBET

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

St Véran Millésime 2016
Michel Paquet

Wine Match

Vouvray Sec 2017
Domaine Vincent Carême

Wine Match

Pinot Noir, Neudorf Estate 2016
Upper Moutere, Nelson

Wine Match

Las Flors de la Pèira 2011
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)

Wine Match

Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Château Doisy-Védrières 2016
Barsac
(Sémillon-Sauvignon Blanc)

PRESTIGE MENU - £76

WITH WINES - £40