

## 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'

CRAB & GRAPEFRUIT GEL IN BUTTER TUILE CONE  
BEETROOT TAPIOCA, GOATS' CHEESE MOUSSE  
CONFIT CHICKEN WING & FERMENTED APPLE



BUTTERNUT PARFAIT ON WALNUT BRUSCHETTA  
THYME BRAISED LEEKS  
CHARRED SQUASH WITH LEEK SAUCE



SEARED MONKFISH TAIL  
SHALLOTS AND SLOW COOKED SALSIFY  
ROSEMARY & LEMON SAUCE



TRUFFLE AND CELERIAC CAKE  
BRAISED CARAMELISED CAULIFLOWER  
TRUFFLE BEURRE BLANC



LOWLAND SCOTTISH ROE DEER  
SLOW ROASTED LOIN OF DEER  
CAVOLO NERO & JUNIPER  
MAPLE GLAZED PARSNIPS & VANILLA PUREE  
CRANBERRY & STAR ANISE JELLY



*FUSION OF AROMATICS*  
MACERATED AMARO DUMPLING  
CINNAMON AND NUTMEG CRUMBLE  
LEMON & THYME SORBET, ESPRESSO GEL



POACHED ORCHARD PEARS AND DAMSONS  
CHOCOLATE CHESTNUT GANACHE  
MILK STOUT ICE CREAM

### 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 2016  
Domaine Vincent Carême

*Wine Match*  
St Véran Millésime 2016  
Michel Paquet

*Wine Match*  
Viña Amezola Rioja Crianza 2015  
Bodegas Amezola de la Mora  
(Tempranillo, Mazuelo, Graciano)

*Wine Match*  
Sa'etta Riserva, 2011  
Monte Bernardi  
Panzano, Toscana)

*Wine Match*  
Gewürztraminer 2016  
Rolly-Gassmann  
Rohrschwihr, Alsace

*Wine Match*  
Château Doisy-Védrières 2014  
Barsac

**PRESTIGE MENU - £70**

**WITH WINES ADD £35**