

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 & ROSEMARY CROUTON
AVOCADO, CANDIED CHILLI, TUILE CONE
SMOKED SALMON FRITTATA



PEA, TARRAGON & COURGETTE TERRINE
RADISH, LEMON DRESSING



SEARED FILLET OF SCOTTISH HALIBUT
WATERCRESS SAUCE, BLACK OLIVE PURÉE
CONFIT OF EGG YOLK



LAVENDER ROASTED GRESSINGHAM POUSSIN
ROSÉ CHICORY, CARAMELISED FIG
CHICKEN MOUSSE EN CROUTE



YORKSHIRE DALES LAMB
ROAST FILLET OF LAMB, MINT GREMOLATA
DEVILLED KIDNEYS
SUMMER BABY VEGETABLES



FUSION OF AROMATICS
MASCARPONE ICECREAM, ELDERFLOWER GEL
DUCHY ESTATE STRAWBERRIES
ELDERFLOWERS



LEMON PARFAIT WITH LEMON BALM
RASPBERRY & SAUTERNES SORBET
LEMON SPONGE

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 2018
Domaine Vincent Carême

Wine Match
Viognier Les Mijanelles 2018
Arnaud de Lamy

Wine Match
Domaine de Triennes Rosé 2019
Nans-Les-Pins
(Cinsault-Grenache-Syrah-Merlot)

Wine Match
Cabernet Sauvignon 2017
Pulenta Estate
Mendoza

Wine Match
Riesling Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match
Château Partarrieu
Sauternes, 2016

PRESTIGE MENU - £75

WINES - £40