

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 & SAGE FILO
AVOCADO, CANDIED CHILLI, TUILE CONE
TARTLET OF CREAMED LEEK



PUMPKIN PURÉE CROUTON, PARMESAN CRISP
HONEY ROASTED SUNFLOWER SEEDS



ROAST FILLET OF SCOTTISH HALIBUT
SPICED AUBERGINE PARFAIT & GREMOLATA
SAFFRON & LEMON BEURRE BLANC
TARRAGON PURÉE



TRUFFLE & WILD MUSHROOMS 'EN CROUTE'
MUSHROOM SAUCE, HERB GARDEN OIL
CARROT PURÉE, BAY LEAF CRÈME FRAÎCHE



LOCAL NEW SEASON'S PARTRIDGE
ROAST PARTRIDGE WITH BREAD SAUCE
SPICED DAMSONS & FORCEMEAT
GLAZED BABY CARROTS



FUSION OF AROMATICS
HONEYCOMB SAVOURY ICE CREAM,
MARJORAM MACERATED APPLE
APPLE TUILE, ROSEHIP GEL



BLACKBERRY PARFAIT WITH LEMON BALM
SAUTERNES POACHED PEAR
CRÈME DE MÛRE SORBET
ALMOND CROQUANTE

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
St Véran Millésime 2018
Michel Paquet

Wine Match
Neudorf Estate Pinot Noir
Block Selection 2016
Upper Moutere, Nelson

Wine Match
Sa'etta Riserva, 2015
Monte Bernardi
Panzano, Toscana

Wine Match
Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match
Late Harvest Furmint-Muscat
Tokaji Aszu, 2017

PRESTIGE MENU - £75

WINES - £40