

MENU: 14th FEBRUARY 2018

A celebration of our fresh seasonal produce... Designed as a balanced and harmonious gastronomic experience to be shared by the whole table, this journey of flavours, scents and textures is grounded in nature and evocative of the seasons. For this special menu any of the complementary wines selected by our sommelier to enhance each dish are all included.

'SAVOURY SNACKS'
BEETROOT MERINGUE, HORSERADISH ESSENCE
SMOKED EEL, DILL, APPLE IN BUTTER TUILE CONE
MINIATURE TERRINE OF HAM HOCK

Wines

All-inclusive

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CELERIAC POMMES ANNA
SHAVED BLACK TRUFFLE
CELERIAC PURÉE

Isabel Estate Pinot Gris 2015
Wairau Valley, Marlborough

*Wonderful expression of classic Pinot Gris.
Tropical fruit and pear with hints of honey
and blossom, intense creamy palate
enhanced by a dry mineral flint finish*

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CURED & SEARED WHITBY COD LOIN
BRAISED GINGER & SAFFRON FENNEL
SAFFRON FUMÉE

Corbières Rosé, Château Fontarèche 2016
(Picpoul Noir-Grenache-Syrah)

*Fashionable dry pale Rosé from Southern France.
Subtle pale pink, savoury nose of dry herbs
Balancing acidity and freshness in the finish*

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AGED BEEF FROM TANCRED FARM
SLOW ROASTED FILLET OF BEEF
PURPLE HERITAGE CARROTS
JUNIPER FONDANT POTATOES & SHALLOTS
PEAR AND GIN PURÉE

Viña Amezola Rioja Crianza 2014
Bodegas Amezola de la Mora

*Traditional blend of Tempranillo, Mazuelo and
Graciano from high altitude cooler vineyards.
Subtle restrained vanilla oak, a hint of spice,
rich mouthfeel and refined tannins*

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FUSION OF AROMATICS
APPLE & RHUBARB PARFAIT
RHUBARB & SPICED PORK CRACKLING
CORNISH CIDER REDUCTION

Solera Moscatel Dulce
Emilio Lustau, Jerez

◆
BITTER CHOCOLATE & WHISKY GANACHE TORTE
ORANGE SPONGE & WHISKY MOUSSE
BLOOD ORANGE SORBET

*From the Lustau family soleras, laid down in 1896.
Deep and rich, its complex aromas of burnt sugar,
figs, raisins, bitter orange and mocha are balanced
with a nutty intensity and a surprising citrus freshness*

Menu and wines, all-inclusive, £100 per person

*If you are looking for something extra special and would prefer to
order from our list of fine and rare wines there is an allowance of
£30 per person towards the cost of whatever wine you choose.*

Limited availability, advance bookings only