



## Dinner Tasting Menu May 2024

*Recommended to start a glass of Vouvray Pétillant £10*

Raw peas and broad beans in apple and mint vierge,  
smoked eel, fine herbs

*Pinot Blanc, Domaine Christophe Mittnacht, Terres d'étoiles, Hunawihr,  
Alsace, 2021*

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Soft-boiled St. Ewe's egg with salad of green and white new  
asparagus, buckwheat pesto, morteau sausage, pommery  
mustard, aged parmesan

*San Vincenzo, Anselmi, Veneto, Italy, 2023*

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Roast Cornish cod with seaweed crushed potatoes,  
new season green asparagus, morel stuffed with  
scallop mousse, chive and roe sauce

*Chardonnay Reservado, Fabre Montmayou, Mendoza, Argentina, 2023*

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Roasted loin of English beef with cheese and onion gougère,  
cauliflower, creamed swiss chard, red wine sauce

*Rebecca May, Van Wyk Wines, Western Cape, South Africa, 2019*

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Baked chocolate tarte with poached pear, burnt honey,  
yoghurt sorbet

*Pacenzia Zibibbo, Vendemmia Tardiva, Tenute Orestyadi, Sicily, NV*

£70 per person  
+ £40 with matching wines  
*Cheese as an additional course £12*

**Tasting menu only available until 8.45pm,  
And only as a 'whole table' option.**

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Nut traces may be found in any menu item. Game dishes may contain shot. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.