

## TASTING MENU

### Amuse

Chef's choice

### Salmon

Smoked salmon mousse, capers, lemon, dill

*Vouvray, Clos de Rougemont, Vigneau-Chevreau, France*

### Beef

Beef tartare, pumpernickel toast, confit egg yolk,  
horseradish mayonnaise

### Stone Bass

Pan fried stone bass, new potatoes, sea vegetables, caviar

*Riesling, Loimer, Austria*

### Lamb

Roasted rump of lamb, sweet bread terrine, rosti potato,  
turnip, onion

*Pinot Noir, Tindall, Marlborough, New Zealand*

### Raspberry

Vanilla cheesecake, raspberry, tarragon

### Chocolate

Lightly salted dark chocolate mousse, chocolate madeleine,  
vanilla ice cream, honeycomb

Tasting menu - £10.00 per person supplement

Three 125ml wine pairings - £20.00 per person supplement

Available for whole table only. Dishes may contain traces of nuts.