

Tasting Menu

Wild Mushroom & Truffle Velouté

Manzanilla Sherry, Lustau Estate, Spain

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Creamed Goats Cheese Mousse
nut and seed granola, charred vegetables
brown butter vinaigrette

Sauvignon de Touraine, Domaine de Bellevue, France

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Cured Line Caught Mackerel
poached Ombersley rhubarb, kohlrabi and watercress

Chardonnay, Pulenta Estate, Argentina

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Jimmy Butler Pork
fillet wrapped in Parma ham, slow braised cheek,
wholegrain mustard mash, celeriac and apple

Macon Serrieres, Domaine de Manterrain, France

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Baked Lemon and Vanilla Cheesecake
white chocolate ice cream, brandy snap

Golden Semillon, Elderton, Australia

£45.00pp | £80pp with matching wine flight

- Tasting menu to be enjoyed by the whole table •

Please advise of any allergens or dietary requirements
The 12.5% discretionary service charge which is added to your bill is shared amongst all staff