

To Taste

Amuse Bouche

Minestrone

Poached Halibut, Confit Fennel, Tomato, Macaroni

Scallops

Canelloni of Crab, Corn Purée, Herb Spaetzle, Dill Mousse

Local Wood Pigeon

Seared Duck Liver, Dandelion Shoots, Walnuts, Pears, Maury Syrup

Marinated Local Beetroot

Sorbet, Whipped Ricotta, Pine Nuts

Butter Roasted Plaice

Salt Cod Dumpling, Egg Yolk Purée, Salt Grapes

Venison Loin

Bonbon of the Shoulder, Oca, Parsley Root Purée, Cured Blackberries

Rhubarb Cheesecake

Jelly, Sorbet, Red Wine Caramel, Nut Clusters

Chocolate Nostalgia

Chocolate Brownie Tart, Sandwich, Sorbet, Popcorn

Selection of British and French Cheeses

(Optional Course—£12.50 supplement per person)

Our Sommeliers Choice of 5 different glasses of wine is a supplement of £62.50 per person

Coffee or a selection of Teas and Petits Fours £5.00 per person

£87.50 per person

The Tasting menu is only available per table, rather than per person, due to the time taken for the above menu, table must be sat by 9pm