

## TASTING MENU

Butternut Squash Velouté, Cep Mushrooms & Chestnuts

*Chalkdown Bottle Fermented Cider, South Downs, Hampshire*

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Treacle-Cured Salmon

Lemongrass & Ginger Puree, Mustard Leaf, Radish & Sesame

*Evolution 19th Edition, Sokol Blosser, Oregon, USA*

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Braised Beef Cheek & Shin

Mustard Mash, Sauteed Black Cabbage, Crispy Onions

*Malbec 'Cuvée Juline' 2012, Cahors, South-West France*

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Blood Orange & Chocolate Mousse, Mandarin Sorbet

*Jurançon 2018, domaine Laguilhon, South-West France*

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Devon Blue

Peters Yard Crackers, Chutney, Grapes, and Celery

*Fonseca 10 Year Old Tawny, Douro, Portugal*

£45 per person

£85 per person including wine flight

Executive Chef Ian Howard / Restaurant Manager Paul Barnett

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT