

TASTING MENU

French Onion Cream Soup

Chalkdown Bottle Fermented Cider, South Downs, Hampshire

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Treacle-Cured Salmon

Apple, Lemongrass & Ginger Puree, Salmon Caviar, Pumpernickel

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

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Braised Beef Cheek & Shin

Mustard Mash, Sauteed Black Cabbage, Crispy Onions

Kevin Arnold Shiraz 2010, Waterford Estate, Stellenbosch, South Africa

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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, Portugal

Wine flight £45 per person

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