



TASTING MENU

Tasting Menu £99 | £154 With Wine

CHEF CANAPES

Champagne CH de L'Auche Brut, Blanc de Noirs, France

SELECTION OF BREAD & BUTTER

AMUSE BOUCHE

GARSTANG BLUE CHEESE MOUSSE V, GF, N

Wilkes Loaf, Pickled Walnut, Golden Beetroot, Grape
Les Cerisiers Rosé, Côtes du Rhône, France

HAND DIVED SCALLOP AND LANGOUSTINE TORTELLINI

XO Butter Sauce, Spiced Carrot Ketchup, Ricotta, Scallop and Langoustine Toast
Albarino, El Jardin de Lucia, Rias Baixas, Spain

HALIBUT GF

Baby Leek, Razor Clams, Winter Girolle, Seaweed Chutney, Burnt Cauliflower,
Champagne Royale Sauce
Gavi del Comune di Gavi, Tentua Santa Seraffa, Piedmont

SCOTTISH WILD VENISON

Haunch Lasagne, Salsify, Pickled Walnut Ketchup, Spiced Black Pudding,
Ham Fat Brassicas
Château Tayac, AOP Margaux, Bordeaux

PASSIONFRUIT MOUSSE

Vanilla Sponge, White Chocolate Mousse, Passionfruit Jelly

BLACK FOREST (N)

Dark Chocolate Mousse, Chantilly Cream, Chocolate Sponge, Amarena Cherry, Dark
Chocolate Mirror Glaze, Macaroon
Domaine de Grange Neuve, Monbazillac, France

Full allergen information is available upon request from your server.

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen.

An optional service charge of 10% will be added to your bill.

