

## TASTING MENU

FOR A WHOLE TABLE TO PARTAKE, AVAILABLE FOR ORDERS TAKEN BEFORE 20:30 Tasting Menu - £105.00 per person, Wine pairing - £45.00 per person

> Spiced Sweet Potato Velouté vegetable pakora, crème fraîche, coriander (G. D. CE. V. SD)

Chardonnay, Gran Reserva, Morandé, Casablanca, 2021 (125ml)

Ham Hock Pressing black pudding, pickled carrot, mustard (G, D, E, SD, CE) Côtes Du Rhône, Vignobles Gonnet, 2020 (125ml)

Sea Bream Serrano ham, saffron aioli, basil (G, D, E, F, N)

Sancerre, Domaine de la Grande Maison Chaumeau-Balland, 2022 (125ml)

Beef

*truffle mac 'n' cheese, wild garlic, morels* (G, D, E, SD, CE)

Malbec, 'Chacabuco' Los Haroldos, Uco Valley, Mendoza, 2021 (125ml)

**Pimm's Sorbet** compressed watermelon, Thai basil

Yorkshire Rhubarb Champagne, vanilla, pain d'épices (G, D, E, N) Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., Piedmont, 2020 (70ml)

> Chocolate and Coffee 70% Huila chocolate, walnut, espresso (G, D, E, N)

San Emilio Pedro Ximenez, Solera Reserva, Emilio Lustau (70ml)

*Ethically sourced' Cafetière Coffee, Cappuccino or Espresso with sweetmeats* £7.00

Allergen Keys

(G) contains Gluten (CE) contains Celery (E) contains Eggs (L) contains Lapin (D) contains Dairy (SD) contains Sulphites (C) contains Crustaceans (M) contains Molluscs (MU) contains Mustard (N) contains Nuts (P) contains Peanuts (SE) contains Sesame (S) contains Soya (F) contains Fish (V) Vegetarian Special Diets, Allergies and Genetically Modified Food:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account.