



# *Tasting Dinner Menu*

*FOR A WHOLE TABLE TO PARTAKE,  
AVAILABLE FOR ORDERS TAKEN BEFORE 20.30*

*Tasting Menu - £85.00 per person  
Wine pairing - £40.00 per person*

*Garden Pea Velouté,  
truffle cheddar tart  
(V, G, D, E)*

**Grüner Veltliner 'Talisman', Törley, Etyek-Buda, Hungary, 2020 (125ml)**



*Smoked Duck,  
black pudding, rhubarb, ginger  
(G, D, SD)*

**Shiraz, Cranswick Estate, Victoria, Australia, 2016 (125ml)**



*Stone Bass,  
scallop, sea vegetables, langoustine bouillabaisse  
(G, D, C, F, M, CE, SD)*

**Sancerre, Domaine La Grande Maison, Loire, France, 2020 (125ml)**



*Sorbet  
Kir Royale*



*Aged Fillet of Beef,  
oxtail, wild garlic, asparagus  
(G, D, SD, CE)*

**Château Moulin de Mallet, Bordeaux, 2016 (175ml)**



*Lemon,  
white chocolate, honey, fennel  
(G, D, E, V)*

**Hattenheimer Pfaffenberg Riesling Spatlese, Schloss Schonborn, Rheingau, 2017 (100ml)**



*English Strawberry Tart,  
Minus 8, Thai basil, mascarpone  
(G, D, N, V, E, SD)*

**Bernard Remy Brut Rosé, N.V. (125ml)**



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

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