



TASTES OF TERRIOR & MERRIOR - Thursday 1 October 2026

This tasting menu event is highlighting the flavours from the sky, sea & land in No.15 style!

Our delicious 8 course menu @ £115.00 per person with accompanying wine flight

Drinks from 6.30pm with menu serving starting at 7.00pm

From The Land & Sea

Artisan Breads & Black Garlic Butter

Canapés

Matcha Croustade, White Crab, Apple

Wild Mushroom Crostini, Ricotta, Truffle Honey

(NV Classic Cuvee Nyetimber, West Sussex, England)

From The Sea

Gin Cured Trout, Beetroot, Horseradish, Cucumber

(2024 'Genio y Figura Albarino, Bodegas Attis, Rias Baixas, Spain)

From The Sky

Roasted Pigeon Breast, Pickled Walnut Ketchup, Glazed Chicory

(2023 Reserve Pinot Noir, Wairau River, Marlborough, New Zealand)

From The Field

Celeriac Veloute, Fermented Pear, Roasted Artichoke, Wild Mushroom Gougere

(2023 Reserve Pinot Noir, Wairau River, Marlborough, New Zealand)

From The Farm

Slow Roasted Pork Belly, Glazed Carrot, Smoked Potato Puree, Caramel Apple

(2024 Fleurie, Dominique Morel, Beaujolais, France)

From The Meadow

Lemon and Thyme Sorbet, Buttermilk, Honey, Granola

From The Orchard

Toffee Apple Terrine, Apple and Date Sponge, Tonka Custard

(NV Fonseca Tawny Port, Aged 10yr, Portugal)

Petit Fours

Selection of Cheeses & Crackers (Supplement £10.00 for two sharing)

Limited availability BOOKINGS IN ADVANCE ONLY

£25.00 per person advance non refundable deposit payable on card

Accompanying wine glasses served 125ml, Dessert wine 50ml

Please inform a member of staff on booking if you have any Dietary Requirements

All prices inclusive of VAT

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