



Tasting Menu

Our delicious 8 Course Tasting Menu is available Thursday to Saturday

For Lunch from Noon with menu serving starting at 12.30pm or Dinner from 6.30pm with menu serving at 7.00pm

Canapes

Artisan Breads & Whipped Butters

Soup Demitasse

(Classic – NV Classic Cuvee Brut, De Malherbe, Champagne, France)

(Prestige – NV Classic Cuvee, Nyetimber, West Sussex, England)

Dressed Crab, Grapefruit, Fennel, Ajoblanco

(Classic – 2024 Rioja Blanco, Fincas de Azabache, Rioja, Spain)

(Prestige – 2022 Furmint 'T', Chateau Pajzos, Tokaji, Hungary)

Monkfish, Cauliflower, Brassicas, Finger Lime, Miso, Dill Nage

(Classic – 2024 'Unoaked' Chardonnay, Hamilton Heights, South East Australia)

(Prestige – MV Sugrue Bonkers Chardonnay, West Sussex, England)

Lamb Rump, Turnips, Charred Lettuce, Lardo, Preserved Lemon

(Classic – 2022 Saperavi, Bedoba, Kakheti, Georgia)

(Prestige – 2021 Chateau Musar 'Jeune', Bekka Valley, Lebanon)

Sorbet

Milk Chocolate Namelaka, Blackberry, Milk Sorbet

(Classic- 2022 Saurus 'Late Harvest' Pinot Noir, Familia Schroeder, Patagonia, Argentina)

(Prestige – 2017 Tokaji, Aszu 5 Puttonyos, Chateau Paizos, Tokaji, Hungary)

Petit Fours

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

8 Course Menu £65 per person

With Optional Wine Flights included – Classic £95 or Prestige £115 per person

Accompanying wine glasses served 100ml, Dessert wine 50ml

Limited availability for bookings in advance only

All guests at the table must have the Tasting Menu

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

All prices inclusive of VAT

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