



WINE PRESS

Tasting Menu

Chef's Amuse Bouche

Duck prosciutto

Crispy egg yolk, celeriac remoulade, truffle dressing, rocket cress

Cremant Brut "Carte Azure" Salasar, FRANCE

Caramelised chicory tart

Burnt orange puree, Binham blue cheese, pickled walnuts

Riesling Spatlese, Abtei Himmerod, GERMANY

Marinated sirloin of beef

Braised brisket en crepinette, brown butter pomme puree, tenderstem broccoli, horseradish emulsion, pickled shallots, red wine jus

Bodegas Olarra "Cerro Anon" Rioja Crianza, SPAIN

Warm honey sponge

Glazed fig, ginger snap, chestnut ice cream

Botrytis Riesling Nectaria, Miguel Torres, Chile

Coffee & petit fours £4.25

Tasting Menu £50

Tasting Menu including Wine Flight £80



If you suffer from any food allergies, please inform a member of staff as we have additional information and options for you.