

## CHEF'S TASTING MENU

**Cold sliced suckling pork belly strip, crispy pigs ear, homemade pickles and  
smoked mayonnaise**

Viognier, Rhone valley, France 2015 (125ml)

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**Pan fried scallops, jet black purée, Sussex mangalitza lardo, pea velouté and  
scallop roe sabayon**

Albarino, Pazzo Barrantes, Spain 2014 (125ml)

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**British beef fillet with bone marrow cappuccino, wasabi purée, spinach, turnip  
and shitake mushrooms**

Secco Bertani, Vintage Edition, Verano Italy 2013 (125ml)

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**Selection of British and European cheeses**

with chutney, biscuits and black grapes

Ramos Pinto Adriano White Reserva, Portugal NV (75ml)

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**Hazelnut and lemon pie with confit lemon and cardamom ice cream**

Château Barbier Sauternes, France 2007 (75ml)

**5 COURSES £60.00**

**5 COURSES WITH WINES TO MATCH £95.00**

12.5% Service Charge will be added to your bill

Please note that this menu is only available if taken by the entire table and is not available after  
9.00pm

## VEGETARIAN TASTING MENU

### Wild garlic and lovage cream soup

Bluebell Estate rosé, East Sussex, England 2011 (125 ml)

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### Sundried tomato linguine with Spring vegetables and nasturtium pesto

Leyda Chardonnay, Leyda Valley, Chile 2012 (125ml)

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### Curly kale and Sussex feta strudel, confit lemon compote and beetroot purée

Viognier, Cuilleron, Rhone valley, France 2015 (125ml)

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### Welsh rarebit

Ramos Pinto Adriano White Reserva, Portugal NV (75ml)

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### Hazelnut and lemon pie with confit lemon and cardamom ice cream

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