

CHEF'S TASTING MENU

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

Viognier, Rhone valley, France 2015 (125ml)

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

Albarino, Pazzo Barrantes, Spain 2014 (125ml)

**English beef fillet with bone marrow cappuccino, wasabi purée, spinach, turnip
and oyster mushrooms**

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

Selection of British and European cheeses
with chutney, fruit breads and black grapes

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

Hibiscus flower soufflé, Hibiscus syrup, almond crumb and a lemon sorbet

Muscat de St Jean de Minervois, France 2014 (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

Swede and cardamom soup with orange foam and nutmeg

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

Sundried tomato linguine with Spring vegetables and nasturtium pesto

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

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

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

Welsh rarebit

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

Hibiscus flower soufflé, Hibiscus syrup, almond crumb and a lemon sorbet

Muscat de St Jean de Minervois, France 2014 (75ml)

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