

CHEF'S TASTING MENU

Chilled heritage tomato consommé, textures of tomato and marjoram oil

Kaapzicht Chenin Blanc, Stellenbosch, South Africa 2017 (125ml)

Smoked eel and prawn mousse, quinoa, radish with dill and cucumber granita

Cannonball Chardonnay, Sonoma County, California, USA 2014 (125ml)

Assiette of suckling pig with Beal's farm Sussex morcilla, braised red lentils and quince

Cotes de Brouilly Chateau Thivin, Beaujolais, France 2016 (125ml)

Selection of British and European cheeses with homemade chutney, biscuits and grapes

Ramos Pinto Adriano White Reserva NV (75ml)

Milk chocolate and mint parfait with peppermint tea foam

Guy Cadel Champagne Demi Sec NV (125ml)

£65.00 per person

£35.00 wine flight

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff if you have any dietary requirements

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 8.30pm**

VEGETARIAN TASTING MENU

Chilled heritage tomato consommé, textures of tomato and marjoram oil

Kaapzicht Chenin Blanc, Stellenbosch, South Africa 2017 (125ml)

Asparagus salad with poached duck egg and hollandaise, Twineham grange and truffles

Cellar selection Albourne Estate, Sussex, UK 2015 (125ml)

Seasonal pea broad bean and wild garlic risotto and smoked olive oil

Cannonball Chardonnay, Sonoma County, California, USA 2014 (125ml)

Selection of British and European cheeses with homemade chutney biscuits and grapes

Ramos Pinto Adriano White Reserva NV (75ml)

Milk chocolate and mint parfait with peppermint tea foam

Guy Cadel Champagne Demi Sec NV (125ml)

£65.00 per person

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