

CHEF'S TASTING MENU

Cured mackerel, burnt chive emulsion with rhubarb pickle

Bacchus, Albourne estate, Sussex, England 2017 (125ml)

**Asparagus with slow cooked egg, pickled mustard seeds and
lemon ash**

Little Beauty black label Sauvignon Blanc, New Zealand 2014 (125ml)

**Lamb noisette, dauphinoise potato, sweetbread cylinder,
spring vegetables with rosemary jus**

Côte de Brouilly Château Thivin, Beaujolais, France 2016 (125ml)

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

Taylor's 10yrs Old Tawny NV (75ml)

**Textures of Sussex honey, clotted cream ice cream, brioche
and milk granita**

Patricius Tokaj, Katinka, Hungary 2017 (75ml)

£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

Watercress soup with black garlic and crispy spring greens

Vermentino, Da Vinci, Tuscany, Italy 2016 (125ml)

Asparagus with slow cooked egg, pickled mustard seeds and lemon ash

Little Beauty black label Sauvignon Blanc, New Zealand 2014 (125ml)

Homemade ricotta and basil tortellini, heritage tomato ragu with lovage essence

Berta rose, Verona, Italy 2017 (125ml)

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

Taylor's 10yrs Old Tawny NV (75ml)

Textures of Sussex honey, clotted cream ice cream, brioche and milk granita

Patricius Tokaj, Katinka, Hungary 2017 (75ml)

£65.00 per person

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