

## CHEF'S TASTING MENU

**Rabbit and Beal's farm pancetta terrine with quince chutney**

Leyda Chardonnay lot 5, D.O Vallée de Leyda, Chile 2012 (125ml)

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**Seared scallops, chervil root purée, langoustine foam and broccoli leather**

Paco Barantes, Albarino, Spain 2015 (125ml)

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**Pan-fried Barbary duck breast, mulled wine poached pears, dark chocolate  
and confit leg bon-bon**

Brézème, Côtes Du Rhône, France, 2014 (125ml)

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

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

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**Papaya and passion fruit bavarois with stem ginger ice-cream**

Château Barbier Sauternes, France 2007 (75ml)

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**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

**Roasted mixed squash soup with whipped cinnamon crème fraîche**

Leyda Chardonnay, lot 5, DO Valle de Leyda, Chile 2012 (125ml)

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**Warm winter vegetable salad with Crottin de Chavignol and pickled walnuts**

Viognier les vignes d'a coté, Yves Cuilleron, Rhone, France 2015 (125ml)

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**Homemade chestnut gnocchi, wild mushrooms, confit egg yolk with truffle, and fontina and sage butter sauce**

Carménère 'Falernia' Elki Valley, Chile 2014 (125ml)

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**Stilton rarebit**

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

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**Papaya and passion fruit bavarois with stem ginger ice-cream**

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