

CHEF'S TASTING MENU

Beal's farm short rib pastrami, pickled and griddled nectarines, date purée with pecorino cheese

Berta rosé Chiaretto, Bertani, Verona, Italy 2016 (125ml)

Textures of lobster: Szechuan poached lobster tail, lobster cannelloni and a lobster bisque

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

Rump of lamb, Merguez boulangere terrine, tomato and harissa purée, smoked baby aubergine and chermoula

El Perseguidor Malbec, Terroir Sonoro, Chile 2013 (125ml)

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

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

Strawberry parfait with pistachio shortbread, elderflower sorbet and mulled wine syrup

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

Sussex Slipcote posset, compressed watermelon, mint granita and lavender honey

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

Heritage tomato bruschetta, burrata, basil jelly and aged balsamic

Viognier les vignes d'A Coté, Yves Cuilleron, Rhone, France 2015 (125ml)

Courgette and rosemary risotto with homemade ricotta and sun-dried tomato stuffed courgette flower

Berta rosé chiaretto, Bertani, Verona, Italy 2016 (125ml)

Stilton rarebit

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

Strawberry parfait with pistachio shortbread, elderflower sorbet and mulled wine syrup

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