

CHEF'S TASTING MENU

Crème du Barry soup, Harrogate blue cheese mousse and walnut oil

Pinot Gris, Yealands Estate, Marlborough, New Zealand 2017 (125ml)

**Seared scallops, Jerusalem artichoke purée, pancetta jam and
salmon roe**

Albarino, Ramon Bilbao, Galicia, Spain 2017 (125ml)

**Maple glazed duck breast, confit leg cassoulet and liver parfait with
hispi cabbage**

St Chinian, Domaine du Barres, Languedoc, France 2017 (125ml)

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

Ramos Pinto Adriano White Reserva NV (75ml)

Banoffee soufflé with rum and raisin ice cream

Clos Dady Sauternes France 2014 (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

Crème du Barry soup, Harrogate blue cheese mousse and walnut oil

Pinot Gris, Yealands Estate, Marlborough, New Zealand 2017 (125ml)

Textures of wild mushrooms: pickled, panna cotta and cep purée

De Notari Cesanese, San Marco, Lazio, Italy 2016 (125ml)

**Squash and goat's cheese strudel, curly kale, baby root vegetables
and truffle cream**

Vermentino, Da Vinci, Tuscany 2016 (125ml)

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

Ramos Pinto Adriano White Reserva NV (75ml)

Banoffee soufflé with rum and raisin ice cream

Clos Dady Sauternes, France 2014 (125ml)

£65.00 per person

£35.00 wine flight

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