

CHEF'S TASTING MENU

Carrot and orange soup, carrot top pesto with coriander oil

Vermentino, Da Vinci, Tuscany 2016 (125ml)

Hand dived scallops, pea and mint puree with pancetta crisps

Domaine du Tariquet Cote, Gascony, France 2016 (125ml)

**Guinea fowl breast, quinoa, baby root vegetables and chicken
consommé**

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

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

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

**Hazelnut souffle, dark chocolate and
coffee sauce with coffee ice cream**

Clos Dady Sauternes France 2014 (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

Carrot and orange soup, carrot top pesto with coriander oil

Vermentino, Da Vinci, Tuscany 2016 (125ml)

Assiette of wild mushrooms

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

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

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

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

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

**Hazelnut Souffle, dark chocolate and coffee sauce with coffee ice
cream**

Clos Dady Sauternes, France 2014 (125ml)

£65.00 per person

£35.00 wine flight

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