

## Tasting Menu

48 hours' notice booking only

7 Courses £110.00 per person  
Matching wines: £65.00 per person

### **Seared Tuna Loin cracked pepper**

Avocado puree, cucumber salsa, vanilla mayonnaise and soya dressing  
Mas Fleurey Rose, Cotes de Provence, France

### **Pan fries scallops**

Black pudding prosciutto roulade, dill roasted Kohlrabi, cauliflower puree and pea sauce  
Sancerre 'Les Blancs Gateaux' 2015, Domaine Tinel-Blondelet, Loire Valley France

### **Ham Hock pistachio terrine**

Pineapple red chilli spring onion salad, artichoke mousse and English mustard dressing  
Von Buhl Estate Riesling 2014, Pfalz, Germany

### **Dover sole Filet**

Leek and samphire, garlic mash, pea puree, poached langoustines and bisques sauce  
Pouilly-Fuisse 'Les Grands Climats' 2012, Domaine de la Chapelle, Burgundy, France

### **Seabass Fillet**

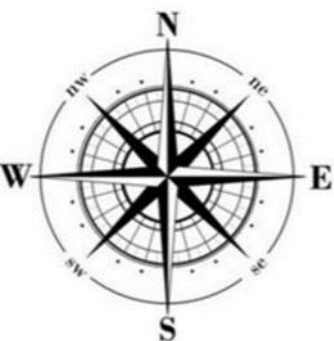
Leeks, Mussels, clams, potatoes and lemongrass coriander cream sauce  
Sancerre 'Les Blancs Gateaux' 2015, Domaine Tinel-Blondelet, Loire Valley France

### **Roasted thyme Beef filet 6oz**

Carrot puree, baby courgette, turnips, wild mushroom, fried kale, peppercorn sauce  
Chateau Ormes de Pez, St Esephe, 2010 Bordeaux,

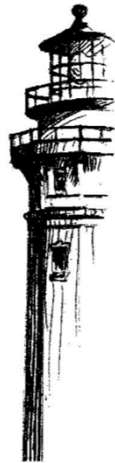
### **Apple and blackberry crumble**

Forest fruit berries, raspberry sorbet  
Chateau Simon Sauternes 2010, Bordeaux, France



Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have.

The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.



## Vegetarian Tasting Menu

48 hours' notice booking only

6 Courses £75.00 per person  
Matching wines: £60.00 per person

### **Salad of pink, red and golden Beetroot**

Pear salsa, orange goat cheese mousse, pistachio crumble and balsamic truffle oil dressing

Le Bouquet Sauvignon Blanc, 2015, Domaine Laporte, France

### **Roasted bell Peppers terrine**

Basil Spicy tomato salsa and spicy tomato puree

Mas Fleurey Rose, Cotes de Provence, France

### **Heritage tomato medley salad**

Buffalo mozzarella and basil dressing

Gavi di Gavi Guido Matteo, 2015, Bosio, Piedmont, Italy

### **Pea & Pumpkin Risotto**

With poached Hen's egg, artichoke, Parmesan cheese and pea sauce

The Crusher 'Wilson Vineyard' Pinot Noir 2013, Clarksburg, USA

### **Sweet corn & wild mushroom**

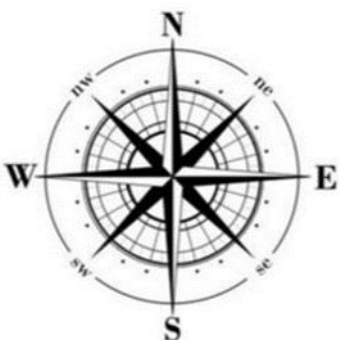
Potato corn spicy cake, roast baby corn, corn puree, wild mushroom and bitter cress

The War Horse Chenin Blanc 2016, Simonsig Stellenbosch, South Africa

### **Poached Vanilla Pear**

Forest fruit berries, lemon meringues, raspberry sorbet

Soave Recioto di Soave, Corte del Sole, Veneto, Italy



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