



Tasting Menu

Accompanying Flight of Five Wines

£75

£40(Optional)

Chef's special tasting menu is compiled from the very freshest produce and includes an appetiser, 5 courses followed by tea & coffee with petits fours. The menu can be enjoyed with a specially chosen flight of 5 matched wines.

Amuse Bouche

Wild Garlic Soup, Cheese Royale, Pickled Shallots, Crispy Potato
Thorle Riesling Trocken 2022

Rosary Goat Cheese Mousse, Beetroot & Orange Mille - Feuille
Côtes de Thongue: Domaine Les Filles de Septembre Rosé 2022

Roast Lamb Rump, Lamb Boulangère, Asparagus, Hispi Cabbage, Goat Curd, Lamb Sauce
Yealands Estate Winemaker's Reserve Pinot Noir 2017

Blood Orange Set Cream, Crumble Topping, Pear Sorbet
Coteaux du Layon Premier Cru Chaume 2011

Artisan cheeses, celery, grapes, pear and ginger chutney, savoury crackers
Tanners LBV Port

Coffee or tea with home-made petits fours

Flight of Wines

A 70ml serving of wine, or a 50ml serving of fortified wine, has been selected to accompany each dish. The wine recommendations have been selected based on their origin, characteristics and compatibility with the dishes.