

CHEFS TASTING MENU

To be enjoyed by the whole table
5 course tasting menu £65.00pp – upgrade on DBB package £10.00pp
Matching wine £39.50pp

BEEF TARTARE

Turnip, Shallots, Charcoal, Parsley
(Fleurie, Montee de la Tonne, Manor du Carra, Beaujolais, France, 2017)

BRILL

Mushroom, Truffle, Chicken Wing, Cabbage
(Domaine du vieux Puits Macon Bussieres, Burgundy, France 2017)

VENISON

Loin,
Red Cabbage, Kale, Faggot, Pomme Mousseline
(Cote du Rhone, Domaine des Pasquiers, Rhone Valley, France 2017)

CHEESE COURSE

Selection of 5 British Cheese from our trolley
Supplement £12.00pp
(Tasting of Portal, White, Ruby, LBV, Tawny £15.00)

QUINCE

Cobnut, Butternut, Yoghurt, Coriander
(Royal Tokaji, Hungary 2013)

SOUFFLE

Rhubarb, Stem Ginger
(Stella Bella Pink Moscato, Margaret River, Australia 2017)