

CHEFS GOURMET MENU

To be enjoyed by the whole table
9 course tasting menu £90.00pp – upgrade on DBB package £35.00pp
Matching wine £68.50pp

BEEF TARTARE

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

SCALLOP

Vadouvan, Butternut Squash, Fermented Strawberry, Coriander
(*Joseph Cattin Grand Cru Gewurztraminer, Alsace, France 2015*)

DUCK

Heart & Tongue
Foie Gras, Rhubarb, Pistachio
(*Chianti Classico Retomarcia, Monte Bernardi, Italy, 2015*)

MUSHROOM & TRUFFLE

Consomme

COD

Sea Kale, Celery, Razor Clams, Wasabi
(*Domaine du vieux Puits Macon Bussieres, Burgundy, France 2017*)

LAMB

Loin, Sweetbreads, Rib
Roots, Sea Buckthorn, Cima di Rapa
(*Domaine de Cair de Cuvee, Ribera del Duero, Spain 2016*)

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*)

PEAR

Ginger, Chocolate, Celeriac, Parsley
(*Tshida, Auslese, Austria 2015*)

80% DARK CHOCOLATE

Passionfruit, Violet

(Maury, Domaine lafage, Roussillon, France 2016)