



Tasting Menu

£95 per person

Wine Paired with Your Meal **£65**

Fine Wine Experience **£130**

Canape

Amuse Bouche

Langoustine Risotto

Shellfish Bisque | Preserved Lemon
Verdicchio Classico Superiore, Villa Bucci, 2021, Italy

Heritage Beetroot Tart

Poppyseed Curd | Relish | Celery
Coteaux d'Aix-en-Provence Organic Rose, 'Clos des Trois Sources', 2022, France

Roasted Sea Bass

Whisky Sherry | Celeriac | Mushroom Cream
Puligny-Montrachet, 1er Cru, La Garenne, 2022, France

Ruby Red Beef Fillet

Horseradish Buttermilk | Roasted Onion | Sauce Picante
Le Jardin de Petit-Village, Pomerol, 2019, France

Pre – Dessert

62% Chocolate

Banana | Passionfruit
Icewine, Cabernet Franc, Inniskillin, Canada, 2017

South West Cheese Selection

Angel Crafted Thyme Crackers | Home-Made Seasonal Chutney
£16 supplement
Croft 1977

Leaf Tea or Speciality Coffee, served with Umber & Ecrú Petits Fours **£6.50**

Please let us know if you have any allergens or dietary requirements
A discretionary service charge of 10% is added to your bill