



Tasting Menu

Canapes, Breads & Olives

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Cromlix Sushi Roll, Grilled Tiger Prawn, Miso Taramasalata, Ponzu

Taittinger Nocturne, Champagne, France

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Potato & Garlic Velouté, Crispy Duck, Pickled Prunes

Jean-Francois Guilbaud Muscadet-Sur-Lie, Loire, France 🍷

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Assiette of Puddledub Farm Pork, Apple & Sauce Maltese

Jean-Claude Boisset 'Les Ursulines' Bourgogne, France

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Warm Taleggio DOP; Bacon, Caramelised Onion & Potato Tart

Wild Earth Riesling, North Otago, New Zealand

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Valrhona Dulcey Chocolate, Green Apple, Palmier

Torres 'Floralis' Moscatel NV Penedes, Spain

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Coffee & Petit Fours

Tasting Menu £110

Wine Pairing £65

Due to the nature of the tasting menu it is to be enjoyed by the full table and our last order time for the kitchen is 8pm. As the menu is very much bespoke and individual we may not be able to cater for all dietary needs when choosing this menu.