



TASTING MENU

SOURDOUGH BAGUETTES, NETHEREND
BUTTER, TAPENADE



MARSEILLE FISH SOUP, CHORIZO ROUILLE



HERITAGE TOMATO, BURRATA, PINE NUT,
BASIL SPONGE

FLAGSTONE NOON GUN CHENIN BLANC, SA, 2021



BRIXHAM SCALLOP, SMOKED PORK, ROAST
CAULIFLOWER, GOLDEN RAISIN

SANCERRE LES COLLINETTES, JOSEPH MELLOTT, FR, 2019



DUCK LIVER AND BLACK TRUFFLE PARFAIT,
DATE AND MARROW CHUTNEY, BRIOCHE

WICKED LADY, WHITE ZINFANDEL, CALIFORNIA, 2021



LOIN OF RED DEER, BRAISED FAGGOT,
PEARL BARLEY, PUMPKIN, CORN

CORNAS, LES MÉJEANS, JEAN-LUC COLOMBO,
RHÔNE VALLEY, FRANCE, 2018



(SUPPLEMENT: SELECTION OF ENGLISH
CHEESES, £8)

DOW'S, FINE TAWNY PORT, PORTUGAL



PINK LADY APPLE TERRINE, ROSE VERJUS
CRÈME FRAICHE SORBET

RUTHERGLEN MUSCAT, AUSTRALIA



MIRABELLE PARFAIT, STICKY PRUNE AND
GINGER CAKE

VILLA MARIA RESERVE NOBLE REISLING BOTRYTIS, NZ



COFFEE AND PETIT FOURS

Allergen information is available