

Tasting menu

Sweetcorn veloute

chive oil, veal belly

Fino NV, Bodegas Hidalgo, Jerez, Spain

Dressed Dover caught crab

roast red pepper, avocado & confit lime

Chapel Down Brut NV, Tenterden, Kent

Bresola of duck

torchon of foie gras, soused cherries, toasted brioche

Gewurztraminer 2008, Caves de Pfaffenheim, Alsace, France

Fillet of sea bass

cauliflower, curried mussels & sea arrow grass

Domaine Franc – Pierre 2010, Beaujoulais villages, France

Loin of Godmersham venison

root vegetable pan haggarty,
Sussex blue dauphine, elderberries

Bourgogne Pinot Noir 2009, Domaine Gonon, France

Quince soufflé

Bay leaf ice-cream

Madame de Reyne 2005, Sauternes, France