

Tasting menu

La Guite Manzanilla Sherry, Bodega Perez Martin, Barrameda, Spain

Carrot. Honey & ginger soup

soft herb creme fraiche

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Wild garlic pannacotta

honey soured vegetables, Old Winchester crackling

Semillion Sauvignon 2009, Karri oak winery, Frankland river, Australia

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Leek risotto croquettes

fine bean salad, truffle dressing

Gewürztraminer 2009, Caves de Pfaffenheim, Alsace

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Tortellini of Ragstone goats cheese

roast rhubarb

Ca Visco Soave Classico 2008, Coffele Estate, Veneto, Italy

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Wild mushroom & celeriac pave

spinach, beurre rouge

Château Blaignan 2005, Cru Bourgeois, Médoc, Bordeaux, France

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Banana soufflé

tonka bean ice cream & toffee sauce

Rive Haute Pacheranc 2004, Gascony, France

Cheese as an extra course - £ 9.00 per person

Six courses £ 45 (6 x 100ml glasses of selected wine £ 27.50 extra)