Tasting menu

Curried carrot pannacotta
onion bhaji, pineapple pickle

Oloroso, Bodegas Hidalgo, Jerez, Spain

Beetroot marinated trout
bitter cress pannacotta, keta caviar

R.C. Lemaire, Cuvee Trinian, Champagne, France

Torchon of Foie Gras
cured duck breast, soused cherries, toasted brioche

Riesling Spätlese 2006, Göttelmann Kapellenberg, Baden, Germany

Fillet of Dover sole
king scallop, creamed girolles, red wine sauce

Givry Cuvee Jean Chofflet 2007, Domaine Chofflet-Valdenaire, Burgundy France

Loin of Godmersham venison
root vegetable pan haggarty,
Sussex blue dauphine, elderberries

Mas Coutelou, Sud, 2001, Languedoc Roussillon, France

Quince soufflé
Bay leaf ice-cream

Biddenden Mulled, Special Reserve Cider, Kent, UK