

Tasting menu

Available Tuesday – Saturday evenings & other times by arrangement only

Canapes

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Lobster tortellini

lemongrass infused lobster bisque

Macon-Bussières 2008 , Domaine Gonon, Burgundy

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Crisp pigs trotter

cauliflower piccalilli, fried quails egg

Gewurztraminer 2007, Caves de Pfaffenheim, Alsace

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Fillet of dover sole & king scallop

creamed girolle mushrooms

Riesling 2007. Klein Constantia, Western Cape

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Assiette of duck

roast duck breast, duck faggot, confit duck hash, savoy cabbage

Shiraz Grenache Mourvedre 2004, Geoff Merrill, McLaren Vale / Coonawarra

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Gadds ale cake

apple terrine, Ashmore farmhouse cheese ice cream

Ramos Pinto 20 year old Tawny, Quinta do Bom Retiro

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Nougat glace

passion fruit curd, roast pineapple

Chateau la Chartreuse 2006, Sauternes

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Coffee & Petit Fours £ 4

Six courses £ 57.50 (including selected wines £ 85)

Please note that for tables of 10 or more a 12.5% service charge will be added