

6 Courses - £75 pp

# Tasting Menu



## Nibbles

### **Bread**

Welcome Cocktail

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## First Course

### **English Asparagus Velouté**

Crab Rillettes, Quail Egg  
Lugano DOC, La Musina, Sartori (Italy)

## Second Course

### **Ruffits Farm Beef Tartar**

Egg Yolk Puree, Croutons  
Cote De Provence Rose, La Vidaubanaise (France)

## Third Course

### **Hand Dived Scallop**

Mushroom, Bacon Jam  
Fleurie, Louis Tete (France)

## Fourth Course

### **Butter Roasted Turbot**

Jersey Royal, Peas, Caviar, Beurre Blanc  
Albarino, Martin Codax (Spain)

## Fifth Course

### **Belly & Fillet of Pork**

Confit Belly, Glazed Carrot, Apple Cider Sauce  
Pinot Noir, Borgogne Cote D'or, Nuiton-Beaunoy (France)

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## Sixth Course

### **Warm Pisachio Cake**

Champagne Poached Gariguettes, Tuile

Vegan and Vegetarian Menu Available. Please Inform us of any allergies.

There will be a discretionary 12.5% service charge added.

(V) = Vegetarian (VE) = Vegan