

Tasting Menu

Canapé

125ml Chateau Rives-Blanques Blanquette de Limoux 2008

Amuse Bouche

Soup (v)

Organic Spinach

Confit Garlic

Artichoke

Boiled Egg

75ml Tomero Torrontes Mendoza 2009

Sautéed Rougié Foie Gras

Seasonal Presentation

75ml Jurançon 2007 Domaine Castera Cuvée Privilège

Wild Bass

Haricot Coco

Chicken Jus

Grape Puree

75ml Chablis 2008 Domaine des Marronniers

Sadler's Venison

Beetroot Fondant

Damson Jus

Cabbage

75ml Cote de Bourg 2004, Haut Mondesir

Cheese Board

(£8 supplement pp)

Pre-Dessert

Clementines

Yoghurt Mousse

Jelly

Pomegranate

Peanut

75ml Mosel Riesling 2008, Dr Loosen

The Tasting Menu is Available

For The Entire Table Only

Last Order Taken 1.00 pm or 8.30 pm

No Substitutions Please

£70 with Wine

£49 without Wine

Head Chef – Grady Atkins