

TASTING MENU

£64.95 per person

Velouté of Spring Pea



Pan Fried Scallops, Aubergine Cavier & Artichoke Crisp

**Macon Villages, 2017, Domaine Mathias, Burgundy, France*



Risotto of Black Truffle, Guinea Fowl Osso Bucco

**Primitivo del Salento, 2017, Poggio Arduini, Puglia, Italy*



Roast Breast of Anjou Pigeon, Stuffed Prune, Parsnip Purée & Pigeon Jus

**Rioja Crianza "Distercio", 2015, Bodegas Florentino Martinez, Spain*



Pear Tatin, Blue Monday Cheese & Bitter Leaves

**Sauvignon Blanc, 2015, Late Harvest, Curico Valley, Chile*



Peanut Parfait, Peanut Brittle & Raspberry Sorbet

**Tokaji Late Harvest Cuvée, 2015, Sauska, Hungary*



Coffee with Petits Fours

**Tasting menu with wine flight charged at £35 per person*

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts. An optional gratuity of 12.5% Will be added to your bill.