

5 COURSE TASTING MENU

Salmon

Treacle cured salmon, pickled cucumber, orange
Barrel Fermented Rioja Blanco, Vina Real, Rioja, Spain 2017



Black Pudding and Langoustine

Presse of black and white pudding with Braeburn apple,
Scottish langoustine and pickled carrots
Les Mougeottes Pinot Noir IGP Pays d'Oc, Languedoc, France 2017



Turbot

Line caught Cornish Turbot, courgette, linguine and crab
Sauvignon Blanc, Yealands Estate, Marlborough, New Zealand 2018



Pork

Gloucestershire belly and fillet of pork, red cabbage and goats cheese
Arabesque Vacqueyras Organic, Domaine De Montzac, Rhône, France 2016



Raspberry and Basil

New season raspberry, basil parfait, white chocolate and balsamic
The Noble Mud Pie, d'Arenberg, McLaren Vale, Australia 2017

£65 PER PERSON

*Optional 5 glass wine flight available at £45 per person
We pour 125ml for still wines and 100ml for fortified wines*