

TASTER MENU

THE TASTING MENU IS COMPOSED OF 6 LIGHTER COURSES
AND IS DESIGNED TO BE TAKEN BY THE WHOLE TABLE

SAVOURIES AND CANAPÉS



GOATS' CHEESE, DATE AND SPINACH TORTELLINI
ROASTED GOATS' CHEESE AND CHAR-ROASTED PEPPERS
WALNUT DRESSING AND DEEP FRIED SAGE



FILLET OF WILD ROD CAUGHT SEA BASS WITH PICKLED LEMON
ON SPRING ONION AND ROCKET PASTA
LEMON BUTTER SAUCE AND GREMOLATA



CONFIT OF CHICKEN WINGS WITH CHICKEN BOUDIN
PUREE OF JERUSALEM ARTICHOKES AND FRESH PERIGORD BLACK TRUFFLES



ROASTED FILLET OF SADDLE OF FALLOW DEER WITH GLAZED CARROTS
SAUTÉED NEW SEASON'S PORCINI ON FONDANT POTATO
CRISPY SPICED RED CABBAGE AND BROCCOLI IN LEMON OIL
CRANBERRY AND GINGER JELLY



TUNWORTH

Nutty cow's milk, creamy texture and deep flavour, by Stacey Hedges. Hampshire

COLSTON BASSET STILTON

Creamy blue, cows' milk from Colston Bassett, Nottinghamshire

SERVED WITH RIDGEWAY WILD FLOWER HONEY
AND TOASTED PANETTONE



PASSIONFRUIT SOUFFLE WITH MANGO SORBET
PASSIONFRUIT SAUCE
CHOCOLATE AND PASSIONFRUIT TRUFFLE

OR,

OLD VICARAGE TRADITIONAL FLAMED PLUM PUDDING
WITH COGNAC CREAM



£70.00