

PRESTIGE MENU

Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....

'SAVOURY SNACKS'

BEETROOT MERINGUE, HORSERADISH ESSENCE
SAFFRON CRACKER, DILL SMOKED SALMON
MINIATURE TERRINE OF HAM HOCK



NEW SEASON'S ASPARAGUS AND GIROLLES
RICOTTA DUMPLINGS, WILD GARLIC



SEARED SEA TROUT WITH JERSEY ROYALS
WHITBY CRAB, CAVIAR AND CHIVE
LEMON GRASS BUTTER SAUCE



ROASTED BREAST OF NORFOLK SQUAB
BUTTERNUT SQUASH, PEA SHOOTS
REDCURRANT MOLASSES DRESSING



SLOW-ROASTED YORKSHIRE BEEF
AGED FILLET FROM TANCRED FARM
BROAD BEAN, POMMES ANNA
TOMATO & MARJORAM RELISH



FUSION OF AROMATICS
MANGO, PEPPER, BASIL, CHILLI
COCONUT MILK PARFAIT



'NEW SEASON'S BLACKBERRIES AND MINT'
LAYERED GANACHE, SAUTERNES, CHOCOLATE
BLACKBERRY & MINT SORBET

MATCHING WINE FLIGHT

Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)

Wine Match

Palette Rosé, Château Henri Bonnaud 2015
(Grenache-Cinsault-Mourvèdre)

Wine Match

Etna Bianco (Carricante) 2015
Alberto Graci, Passopisciaro, Sicilia

Wine Match

Moutere Pinot Noir, Neudorf Estate 2013
Upper Moutere, Nelson

Wine Match

Château de Cesseras 2011
Minervois la Livinière

Wine Match

Gewürztraminer Rolly-Gassmann 2015
Rohrschwihr, Alsace

Wine Match

Château Doisy-Védrières 2014
Barsac (Sauvignon Blanc, Sémillon)

PRESTIGE MENU - £70

WITH WINES - £35