

## 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. Seven complementary courses, 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.....**

BEETROOT AND HORSERADISH MERINGUE  
TAPIOCA AND SAFFRON CRACKER WITH  
SMOKED SALMON AND DILL  
GLAZED HAM HOCK TERRINE



SEARED ISLE OF SKYE SCALLOP  
PEARL BARLEY AND SPRING ONION RISOTTO  
SAMPHIRE AND LEMON OIL



ROAST LINE CAUGHT SEA BASS  
CUMIN AND AUBERGINE PANCAKES  
PEDRO XIMÉNEZ SOY BUTTER SAUCE



BREAST OF LOCAL PARTRIDGE  
CREAMY POLENTA, SAUTEED CARROT  
DEEP FRIED SAGE



ROAST LOIN OF FALLOW DEER,  
PORCINI MUSHROOMS, CRAB APPLE JELLY  
PURPLE POTATOES AND ROAST PARSNIPS



BUTTERNUT SQUASH MOUSSE WITH OREGANO  
WINTER BERRY AND SLOE GIN PURÉE,  
LIQUORICE CRISP, BLUEBERRIES



PECAN AND ORANGE PUDDING  
COX'S ORANGE PIPPIN TERRINE  
CINNAMON ICE CREAM, CANDIED ORANGE  
BUTTERSCOTCH SAUCE

### MATCHING WINE FLIGHT

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

#### *Wine Match*

Palette Rosé, Château Henri Bonnaud 2012  
(Grenache-Cinsault-Mourvèdre)

#### *Wine Match*

Neudorf Estate Pinot Gris 2015  
Upper Moutere, Nelson

#### *Wine Match*

Pinot Noir, Au Bon Climat 2014  
Santa Maria Valley

#### *Wine Match*

Château de Cesseras 2013  
Minervois la Livinière

#### *Wine Match*

Gewürztraminer, Rolly Gassmann 2015  
Rorschwihr, Alsace

#### *Wine Match*

Château de Chamteloup 2015  
Coteaux du Layon

**PRESTIGE MENU - £70**

**WITH WINES - £35**