

## 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 BASS 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



'BITTER CHOCOLATE, CITRUS, BERGAMOT'  
CHOCOLATE GENOESE, LEMON SORBET  
BERGAMOT MOUSSE, HONEY CRUMBLE

### 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*

*Corbières Rosé, Château Fontarèche 2015  
(Picpoul Noir-Grenache-Syrah)*

#### *Wine Match*

*Waimea Estate Pinot Gris 2016  
Nelson, New Zealand*

#### *Wine Match*

*Isabel Estate Pinot Noir 2015  
Wairau Valley, Marlborough*

#### *Wine Match*

*Château de Cesseras 2011  
Minervois la Livinière*

#### *Wine Match*

*Gewürztraminer Rolly-Gassmann 2015  
Rohrschwihr, Alsace*

#### *Wine Match*

*Emilin Solera Moscatel  
Emilio Lustau*

**PRESTIGE MENU - £70**

**WITH WINES - £35**