

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 APPETISER'

BEETROOT & CARAWAY MOUSSE
FOCACCIA CROUTE, BEETROOT SALAD



SPECIALITY BREADS BAKED IN-HOUSE
HAND CHURNED UNSALTED BUTTER



CARROT & MALT PANNA COTTA
PARSLEY PURÉE, SESAME TUILE
CURED CARROT



BAKED FILLET OF PETERHEAD COD
CHERVIL, CRUSHED PEAS
PEARS & ELDERFLOWER
BEAN SALAD



TARRAGON MOUSSE, GREMOLATA
PRESERVED BLACKCURRANT COMPOTE
WILD GARLIC, WILD GARLIC CROUTE



DRY AGED DERBYSHIRE BEEF FROM ASHOVER
ROAST FILLET OF BEEF, SLOW COOKED SHIN
BRAISED RED CABBAGE
SWEDE & NUTMEG FONDANT
BROCCOLI, TANGERINE & MAJHUL DATES



CHOCOLATE PARFAIT
BITTER CHOCOLATE SAUCE
LEMON SHORTBREAD, LEMON CURD
GARDEN MINT ICE CREAM

MATCHING WINE FLIGHT

Each wine is selected by our sommelier to perfectly partner this menu's dishes.

Total quantity equivalent to a half carafe of 500ml

Wine Match

Roero Arneis, Giacosa 2020
Nieve, Piemonte

Wine Match

Vouvray Sec, Silex,
Les Girardières 2021
Domaine Bernard Fouquet

Wine Match

Chinon Rosé 2022
Fabrice Delalande
(Cabernet Franc)

Wine Match

Garnacha viñas viejas 2015
El Terroir, Domaines Lupier
Enrique Basarte

Wine Match

Château Lamothe Guignard
2^{ème} Cru Sauternes, 2016
(Botrytis Sauvignon-Semillon)

PRESTIGE MENU - £85

WINES - £45