

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'

AVOCADO, CANDIED CHILLI, TUILE CONE
SMOKED SALMON FRITTATA
HAZELNUT & SAGE TOASTED GOATS CHEESE



HERITAGE TOMATO & SWEET PEPPER TERRINE
'GAZPACHO' DRESSING



SEARED FILLET OF INSHORE WHITBY COD
BUTTERED SAMPHIRE, TARRAGON SAUCE
RADISH AND CUCUMBER SALAD



BREASTS OF QUAIL,
QUAIL'S EGG CONFIT
POACHED ASPARAGUS
WILD GARLIC CROUTON



DRY AGED DERBYSHIRE BEEF FROM ASHOVER
ROAST FILLET OF BEEF, OXTAIL SAUCE
RÖSTI WITH GLAZED BABY TURNIPS
BROAD BEAN PURÉE



FUSION OF AROMATICS
WILD HAWTHORN HONEY CREAM
VANILLA BAKED CUSTARD, POACHED PEAR
SICHUAN PEPPER PUFFED RICE



APRICOT PARFAIT WITH LEMON VERBENA
POACHED APRICOT AND BRANDY SNAP
APRICOT 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

Château Langlet Blanc 2018
Graves

Wine Match

Vouvray Sec 2016
Domaine Vincent Carême

Wine Match

Tavel Rosé, Château d'Aquéria 2019
(Grenache-Syrah-Mourvèdre-Cinsault)

Wine Match

Las Flors de la Pèira 2012
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)

Wine Match

Riesling, Reserve Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Château Doisy-Védrières 2016
Barsac

PRESTIGE MENU - £75

WINES - £40