

CHEF'S MENU

CLASSIC

Radish | Ewes Curd | Pigeon

Jersey Royal, Cultured Cream

Macon Chardonnay, Regis & Sylvain

Scallop, Prawn

'Leirana' Forjes des Salnes

Venison, Carrot, Eel

'La Glorie de Mon Père' Tour des Gendres

Cote Hill Blue, Sourdough Crackers, Chutney

Moscato, Isobella Della Croce

CHEESE COURSE WITH PAIRED WINE | £10

Lemon Grass, Coriander, Lime

Buttermilk, Campari, Orange

Vouvray Moelleux, Le Clos de la Meslerie

£60

DRINKS PAIRING | £40

FISH & SHELLFISH

Trio of Oysters

Bream, Buttermilk

Semillon, Brokenwood

Scallop, Prawn

'Leirana' Forjes des Salnes

Monkfish, Mussels, Beetroot

Cheverny Rouge, Domaine du Montcy

Cote Hill Blue, Sourdough Crackers, Chutney

Moscato, Isobella Della Croce

CHEESE COURSE WITH PAIRED WINE | £10

Lemon Grass, Coriander, Lime

Elderflower, Cucumber, Sorrell

'The Philosopher' Westwell

£65

DRINKS PAIRING | £40

VEGETABLE

Radish | Ewe's Curd | Asparagus

Jersey Royal, Cultured Cream

Macon Chardonnay, Regis & Sylvain

Miso Hispi, Onion, Apple

'Lovamor' Alfredo Maestro

Potato Dumpling, Broccoli, Sesame

'Unlitro' Ampeleia

Cote Hill Blue, Sourdough Crackers, Chutney

Moscato, Isobella Della Croce

CHEESE COURSE WITH PAIRED WINE | £10

Anise, Blackcurrant, Cultured Cream

Chocolate, Beetroot, Orange

Rasteau, Domaine du Trapadis

£50

DRINKS PAIRING | £40