



Tasting Menu

November / December 2023
(Saturday Nights Only)

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Leek & Potato Soup |
Welsh Rarebit

Rioja Blanco 2020, Lopez de Haro, Spain

Pan-Roasted Scallops |
Lentil & Coriander Dahl – Lime

Dart Valley Reserve 2021, Sharpham Vineyard, Totnes, Devon

Creedy Carver Duck Breast |
Fondant Potato – Beetroot – Tenderstem - Red Wine Jus
Côtes du Rhône 2021, Domaine Roche-Audran, France (Organic)

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Buttermilk & Cardamon Parfait | Aerated White Chocolate
Nyetimber Classic Cuvee MV, West Sussex, England

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Bath Blue |
Celery – Hazelnut & Raisin Bread
Cannonau di Sardegna (NV), Renouso Rosso, Sardinia, Italy (Biodynamic)

Salted Chocolate Mousse |
Feuilletine – Brown Butter Ganache – Guinness Ice Cream
Black Muscat, Elysium, California

£65 Per Person

Wines with each course £35 per person