



## Tasting Menu

January 2023  
(Saturday Nights Only)

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Cheddar Cheese Mousse |  
Puff Pastry – Chilli & Pineapple Jam  
*Rioja Blanco 2020, Lopez de Haro, Spain*

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Cured Chalk Stream Trout |  
Taramasalata, Fennel Seed Bread Crisp, Cucumber  
*Dart Valley Reserve 2021, Sharpham Vineyard, Totnes, Devon*

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Devonshire Lamb Rump |  
Fondant Potato – Red Cabbage Ketchup – Tenderstem - Red Wine Jus  
*Côtes du Rhône 2021, Domaine Roche-Audran, France (Organic)*

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Buttermilk & Cardamon Parfait | Ginger & Honey Cake  
*Nyetimber Classic Cuvee MV, West Sussex, England*

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Boy Laity |  
Celery – Hazelnut & Raisin Bread  
*Dow's LBV Port 2016*

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'Snickers' |  
Chocolate Ganache - Peanut Mousse - Roasted Banana Ice Cream  
*Black Muscat, Elysium, California*

£65 Per Person

*Wines with each course £35 per person*