



Tasting Menu

February 2024
(Saturday Nights Only)

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Chicken Liver Parfait |
Celeriac – Hazelnut - Cherry

Zweigelt 2022, 'Rusterberg' Heidi Schröck & Söhne, Burgenland, Austria

Cured & Torched Mackerel |
Escabeche - Chive

Dart Valley Reserve 2021, Sharpham Vineyard, Totnes, Devon

Devonshire Beef Fillet |
Ox Cheek – Rosti - Garlic

Côtes du Rhône 2021, Domaine Roche-Audran, France (Organic)

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Sea Buckthorn Sorbet | Caramelised White Chocolate

Moscato di Asti Morelli, Dezzani 2020

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Stilton | Treacle Tart

Sauternes, Maison Sichel, Bordeaux

Dark Chocolate Marquise |
Coffee Mousse – Feuilletine – Caramel Ice Cream

Black Muscat, Elysium, California

£65 Per Person

Wines with each course £35 per person