

GOURMET TASTING MENU

To Start

Beetroot & Horseradish
Carrot & curry
Pumpkin & Buttermilk
Mushroom & Fregola



TARTARE OF SMOKED LANGOUSTINE

Pickled fennel, Belotta ham, apple curd, borage



LOCH FYNE CRAB "MARIE ROSE"

Rose veal, tomato and crab mayonnaise



LOBSTER MOUSSE & ORKNEY SCALLOP

Leek, shrimps & lobster cappuccino



RAVIOLI OF FENTON BRUNT ESTATE PARTRIDGE

Buttered cabbage, trompette mushrooms
Truffle cream



SADDLE OF BORDERS ROE DEER

Butternut Squash, red cabbage, dauphine potato Quince, sweet Tomasu & 'long pepper' sauce



CARAMELIA CHOCOLATE CREMEAUX

Spiced orange jelly, chocolate ganache



CHESTNUT MOUSSE

Douglas fir, goat's milk sorbet, chocolate

GOURMET TASTING MENU £120.00
WITH DISCOVERY MATCHING WINES £200.00
WITH CLASSIC MATCHING WINES £230.00

All prices are inclusive of V.A.T. Service is left to your own discretion.

We only add a 10% discretionary service charge for parties of 6 or more

Food allergy and intolerances:

please inform a member of the front of the house
when placing your order