



TASTING MENU

Accompanying Wine flight £25

Amuse bouche

Carpaccio of Dorset Lamb

Root Vegetables, Basil, Rapeseed Dressing

Whistling Duck Red, Victoria, Australia

Vale of Camelot Cheese Brûlée

Pear, Celeriac & Walnuts

Late Harvest, Sauvignon Blanc, Chile

Devon Crab

Cucumber & Horseradish, Apple, Dill

Rioja Blanco Monopole, Haro Spain

Thyme & Garlic Roast Chicken

Tenderstem, Truffle Mash, Heritage Carrots

Soave Classico, Bolla, Italy

Caramelised Banana

Salted Caramel, Pecan Brittle

Valrhona Chocolate Crèmeux

Hazelnut Ice Cream, Passionfruit

Rutherglen Muscat, Victoria, Australia

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients before you order your meal.

