

Six Course Tasting Menu

£69.00pp

Pairing Wine Selection £39.00 p.p.

Amuse-bouche

*Baron De Mark Champagne
the perfect way to start any evening*

Pulled Pork and Tain Brie Croquette
with Bacon Jam and Red onion Gel

*Pinot Noir 2014;
With Crisp Acidity and medium Tannins
These two tablemates match each other so well*

Fish and Chips,

Pea Puree and Shery Vinegar

*Sauvignon Blanc; 2018
Has the right acidity and freshness to stand up for the dish*

Chef's Home Made Sorbet

Slow Cooked Duck Breast

with Pear and Kumquat Jus

*Tempranillo Rioja; 2014
Full but not heavy this is a fine match for the rich meat*

Tiramisu

*Chocolate Martini
Elegant and Sweet*