

Five Course Tasting Menu

FIRST

Spring Pea & Almond Mousse, Parmesan Baked Bread (GF)

125ml Lyme Bay Brut Reserve NV, England 11.5% (Ve)

Refreshing lemon and green apple notes, with a vibrant and creamy mousse. This fresh and fruity sparkling wine from Devon is the perfect drink for a special occasion.

SECOND

Cambridgeshire Asparagus, Wild Garlic Hummus, Spring Onion Dressing & Poached Hen's Egg (GF)(NF)(DF)(V)

125ml Pazos de Lusco Albariño, Spain 12.5% (Ve)

Unctuous and vibrant, with a powerful nose showing aromas of fresh herbs, tropical fruits and floral tones. Fresh and complex on the palate, soft and refined in texture.

THIRD

Fillet of Sea Trout, Crab Sauce, Sea Vegetables (GF)(NF)

125ml Zensa Rosato, Puglia, Italy 12.5% (Ve) (O)

Delicious scents of strawberries, green melon, roses and jasmine. The palate displays a good balance of exotic fruit, freshness, minerality and zesty acidity.

FOURTH

Fillet of Herefordshire Beef, Glazed Potato Fondant, Onion & Ale Purée, Puffed Barley, Sprouting Broccoli, Pig Skin Powder, Beef & Port Jus (NF)

125ml Dandelion Vineyards Lionheart of the Barossa Shiraz, Australia 14%

Christmas spices flow out of the glass, along with hints of pepper, bramble and dark chocolate. Mouth-filling sweet blackberry, raspberry and plum cover the palate.

FIFTH

Ginger Poached Rhubarb, Pomegranate Jelly, Pistachio, Rose & White Chocolate Fudge (GF)(V)

100ml Disznókő Late Harvest Tokaji, Hungary 12.5%

An intensely sweet white wine with aromas of wild flowers, peaches and plums. It also reveals citrus and honey nuances. On the palate it is fresh and velvety.

£75 per person

Wine flight: £40 per person