

# Tasting Menu

*The tasting menu is designed to be taken  
by the entire table, last orders at 8.30pm.*

£50.00 per person

With wine matches £75.00 per person

With wine matches and Champagne £82.00 per person

Amuse Bouche

***Joseph Perrier, Cuvée Royale, Chalons en Champagne (125ml)***

Venison pastrami, smoked feta, crispy egg yolk and shallot jam

***Rioja Crianza, Don Placero, Navajas (125ml)***

Isle of Wight mushroom and blue cheese linguini with broccoli and truffle Ventnor bay lobster  
cannelloni with brown shrimps, seaherbs, spicy lobster velouté

***Sauvignon Blanc, The Fathoms, Marlborough, NZ (125ml)***

Roasted breast of duck, pan fried foie gras, toasted hazelnuts, English cherries, sprouting  
broccoli, gaufrette potato and duck jus

***Merlot, Pavillion des Trois Arches, PGI Pays d'Oc (125ml)***

Baked gruyère cheese fondue, toasted brioche and tomato jam

Raspberry soufflé, raspberry ripple ice cream, Eton mess

***Peller Estates Riesling Icewine, Niagara Peninsula (50ml)***

Selection of local and British cheeses, homemade biscuits, truffle honey and  
chutney ***Weise & Krohn Late Bottled Vintage (50ml)***

***Please inform a member of waiting staff if you have a food allergy or food  
intolerance.***