

‘SPRING’ TASTING MENU

(20th March – 21st June 2019)

Lobster Bisque with a Handmade Lobster Tail Tortellini, Coriander Oil & a Squid Ink Tuile

Pressed Ham Hock & Foie Gras Terrine with Pickled Baby Spring Vegetables with Quail Egg & a Piccalilli Puree

Pan-Fried Halibut with Confit Chicken Wing, Girolles & Baby Spinach

Roasted Spring Lamb Rack with a Potato Terrine, Pea Puree, Glazed Spring Vegetables & a Madeira Jus

Honey Panna Cotta with Poached Rhubarb, Rhubarb Gel, Granola & a Milk Ice-Cream

Local British Cheese Selection with Crackers, Grapes & a Homemade Apple Chutney

£65.00 per person (excluding VAT)

£95.00 per person Including Wine Paring (excluding VAT)

Our tasting menus are the crème de la crème. This is the ultimate fine dining experience. All guest must have the exact menu (dietary requirements can be accommodated, please advise of any at point of booking). Minimum 6 guest required.

We provide all china plates and stainless-steel cutlery for each course. Price includes a professional Chef(s) to prepare, cook and plate up your menu. **Professional waiter/ waitress hire £12.00 per staff member per hour (ex VAT)**



‘SUMMER’ TASTING MENU

(21st June – 23rd September 2019)

Watch this space! New Summer 2019 Tasting Menu coming soon

£65.00 per person (excluding VAT)

£95.00 per person Including Wine Paring (excluding VAT)

Our tasting menus are the crème de la crème. This is the ultimate fine dining experience. All guest must have the exact menu (dietary requirements can be accommodated, please advise of any at point of booking). Minimum 6 guest required.

We provide all china plates and stainless-steel cutlery for each course. Price includes a professional Chef(s) to prepare, cook and plate up your menu. **Professional waiter/ waitress hire £12.00 per staff member per hour (ex VAT)**



'AUTUMN' TASTING MENU

(23rd September – 21st December 2019)

Watch this space! New Autumn 2019 Tasting Menu coming soon

£65.00 per person (excluding VAT)

£95.00 per person Including Wine Paring (excluding VAT)

Our tasting menus are the crème de la crème. This is the ultimate fine dining experience. All guest must have the exact menu (dietary requirements can be accommodated, please advise of any at point of booking). Minimum 6 guest required.

We provide all china plates and stainless-steel cutlery for each course. Price includes a professional Chef(s) to prepare, cook and plate up your menu. **Professional waiter/ waitress hire £12.00 per staff member per hour (ex VAT)**



'WINTER' TASTING MENU

(21st December 2019 – 20th March 2020)

Watch this space! New Winter 2019-2020 Tasting Menu coming soon

£65.00 per person (excluding VAT)

£95.00 per person Including Wine Paring (excluding VAT)

Our tasting menus are the crème de la crème. This is the ultimate fine dining experience. All guest must have the exact menu (dietary requirements can be accommodated, please advise of any at point of booking). Minimum 6 guest required.

We provide all china plates and stainless-steel cutlery for each course. Price includes a professional Chef(s) to prepare, cook and plate up your menu. **Professional waiter/ waitress hire £12.00 per staff member per hour (ex VAT)**

