



TASTING MENU

5 Courses for £100

Wine Pairing £65

Turnip Broth

*chilli and truffle toastie*

François Villard "Les Contours de Deponcins", Viognier, France '22 | Francois Villar "DePoncins", Condrieu, France '21

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BBQ English Asparagus

*hazelnut and toasted hay*

Soutbosch, Single Vineyard Chenin Blanc, Stellenbosch, South Africa '22 | Talley Vineyards, Rosemary's Chardonnay, California, USA '20

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Cornish Cod

*leeks, mussels and salted lemon*

Brundlemayer, 'Terrassen' Gruner Veltliner, Kamptal, Austria '22 | Domaine Vacheron, Le Paradis, Sancerre, France, '20

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Slow Roast Guinea Fowl

*alliums, grains and wild garlic*

Jean-Marc Burgaud, 'Côte du Py' Morgon, Beaujolais, France '22 | Argiano, Brunello Di Montalcino '18

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Sweet Cheese

*chilli, kaffir lime and peanut*

(Optional supplement £8)

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Rhubarb

*vanilla and atsina*

Biddenden Schonburger, Kent, England '21 | Szepsy Cuvee Anastasia Tokaji Aszu, Hungary '17

Selection of Artisan British Cheeses to be taken as an additional course

£16 plate for the table