

Tasting Menu

(Available Friday – Saturday Evenings)

Please note that the whole table must enjoy the Tasting Menu

£69 per person

Chef's Amuse-bouche

~ ~ ~

Pan-fried Scallops

served with Celeriac Puree and Crispy Pancetta GF

~ ~ ~

Pan-fried Sea Bream

with Clams, Mussels, Linguine, Samphire and Saffron Cream Sauce

~ ~ ~

Blood Orange Sorbet with Home-made 'Orange and Ginger-cello'

~ ~ ~

Roast Fillet of Beef

with Slow Braised Ox Cheek, Truffle Mash, Baby Carrots & Turnips, Cavolo Nero,
and Red Wine Jus

~ ~ ~

Chef's Assiette of Chocolate

Mini Bitter Chocolate Fondant, Milk Chocolate and Orange Tart, White Chocolate and Blueberry Crème Brulée,
Triple Chocolate and Raspberry Brownie, Mint Choc Chip Ice Cream

~ ~ ~

Tea and Coffee with Petit Fours

