



## Tasting Menu

{ Friday 22<sup>nd</sup> September 2023 }

£65 PER PERSON

Optional wine flight +£25

### BREAD

Rosemary, thyme and olive oil focaccia  
balsamic and home-smoked cultured butter

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### SNACK

Goats cheese croquette  
apple, celery, grapes

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### STARTER

Celeriac risotto  
confit egg yolk, truffle, pecorino cheese and wild mushrooms  
*Garganega, Soave Classico, Pieropan, Veneto, Italy*

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### FISH

Scallop and lobster ravioli  
Thai spiced langoustine broth, coriander and lime  
*Grenache/Syrah, Cuvée Alexandra Rosé, Provence, France*

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### MAIN

Roasted venison loin  
glazed faggot, salt-baked red cabbage, celeriac puree and elderberry jus  
*Cabernet Sauvignon, Montes, Colchagua Valley, Chile*

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### DESSERT

Dark chocolate cremeux  
white chocolate aero, caramelised pineapple and rum soaked raisins  
*Semillon, Chateau Delmond, Sauternes, Bordeaux, France*

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### SWEET

Warm blackberry and orange friand