

BURNT TRUFFLE



TASTING MENU
{ Friday 5th April 2024 }

£85 PER PERSON, INCLUDING WINE

BREAD	Rosemary and thyme focaccia, olive oil, sea salt
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SNACK	Crab blini with dill and cream cheese
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STARTER	Ricotta ravioli with saffron sauce, leek ash
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Paired wine

FISH	Sea trout, potato rosti, warm tartare sauce
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Paired wine

MAIN	Dry-aged sirloin of beef, creamed chorizo cabbage, baked potato puree
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Paired wine

DESSERT	Dark chocolate tart, pistachio
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Paired wine

SWEET	Cherry pâté de fruit
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