



Menu Prestige

Amuse Bouche

Scallops

Seared hand dived scallops

butternut squash, chorizo and poached pear

White Château Musar, Obaideh, Merwah, Bekaa Valley, Lebanon 2000

Torchon

Torchon of duck liver, pear chutney

Monbazillac jelly

Dr. Loosen, Riesling, Mosel, Germany 2008

Turbot

Steamed fillet of Cornish turbot, Cèpe, celeriac and pancetta fricassee

Compañía Vinícola del Norte de España, Cune Monopole, Viura, Haro, Rioja, Spain 2005

Venison

Slow cooked loin of Brecon venison, truffled potato terrine, chestnut puree, roast salsify, spiced redcurrant jus

Charmes de Kirwan, 2nd Label of Château Kirwan, Bordeaux Blend, Margaux, France 2003

Pre-Dessert

Chocolate

Warm Valrhona chocolate fondant, white chocolate sorbet. crème de cacao jelly

Banyuls Château de Jau, Grenache Noir, "Les Clos de Paulilles", Roussillon, France 2006

£65.00

This Menu is to be enjoyed by the entire table.

Wine Pairings by the glass (125ml per glass) 5 glasses £40.00

We will add a 12.5% service charge. This charge is paid directly to the staff serving and cooking for you with no employer deductions. We don't expect you to pay this unless service meets your expectation.