



## Autumn Tasting Menu

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### Amuse Bouche

Mussel, leek & potato soup, chive oil

Handpicked crab tortellini, fennel, radish,  
roast cuttle fish consommé

Salt baked celeriac, duck liver, prune,  
smoked crème fraîche, hazelnut

Stone bass, razor clam, Jerusalem artichoke,  
salsify, seaweed, sorrel, Champagne sauce

Haddon estate venison, savoy cabbage, chestnut,  
beetroot, elderberries

A selection of three cheese's peacock crackers  
*(As an additional course £8.00 supplement)*

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### Pre-Dessert

Chilled passion fruit rice pudding, mango,  
lychee & coconut

Clementine soufflé, Grand Marnier sauce, buttermilk

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£75.00 per person

*The tasting menu is only available for the entire table;  
unfortunately, substitute dishes are not possible*

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## Wine Pairing

Gruner Veltliner

Sancerre

Laustau Pedro Ximenez

Chardonnay

Susumanillio

Colheita 2005  
*£4.30 supplement*

Château Jolys

Klein Constantia

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*£55.00 wine pairing per person*

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas,  
lemon or mint infusion with petit fours £5.90*

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