



Autumn Tasting Menu & Wine Pairing

Amuse Bouche

Mackerel, radish, turnip & horseradish velouté, Oscietra caviar bagel	Champagne
Beetroot & goats curd salad, walnuts, nasturtium	Pinot Grigio
Hand dived scallop, squash, cashew, grated duck breast	Chardonnay
Cod, cauliflower, kale, ginger, seaweed, crispy cod tongue	Alberino
Haddon estate venison, artichoke, salsify, blackberries, stilton, chocolate sauce	Barbaresco

A selection of three cheese's peacock crackers
(As an additional course £12.50 supplement)

Pre-Dessert

Caramel parfait, roasted acorn & Frangelico cream, caramelised pastry, apple	Tokaji
Casa Luker chocolate soufflé, malted milk sorbet, mocha sauce	Torcalato

£80.00 per person	£60.00 wine pairing per person
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The tasting menu is only available for the entire table; unfortunately, substitute dishes are not possible

Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas, lemon or mint infusion with petit fours £6.75
