



Winter Tasting Menu & Wine Pairing

Amuse Bouche

Derbyshire beef tartare, straw potatoes, oyster Kilpatrick	Champagne
Partridge, duck liver & pistachio ballotine, pear, parsley root, pickled mushrooms	Pinot Grigio
Loch Duart salmon, seaweed, fennel, cucumber, Caviar	Chardonnay
Halibut, peanuts, celeriac, artichoke, Brussel sprouts, truffle	Alberino
Goosnargh duck, cauliflower, salsify, kale, pickled blackberries, chestnut	Barbaresco

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

Pre-Dessert

Snowball parfait, caramelised white chocolate, lemon curd, cranberries	Tokaji
Christmas pudding souffle, brandy sauce, burnt butter ice cream	Recioto Della Valpolicella

£80.00 per person £60.00 wine pairing
per person

*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*
