



Spring Tasting Menu & Wine Pairing

Amuse Bouche

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| English asparagus salad, almond, lemon, seaweed, herbs | Viognier |
| Buttermilk fried quail, pea, pickled mushroom, BLT | Zweigelt |
| Hand dived Orkney scallop & mackerel tartare, cucumber, lime, potato waffle | Verdicchio |
| Monkfish, grilled mussels, fennel, beans, kohlrabi, spring onions, sea vegetables | Chardonnay |
| Derbyshire lamb, wild garlic, caponata, rosti potato, tongue salad | Calicanto |

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| A selection of three cheese's peacock crackers <i>(As an additional course £12.50 supplement)</i> | Crusted Port |
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Pre-Dessert

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| Strawberry cheesecake, kalamansi lime, meringue, beignets, pistachio | Moscatel |
| Greek yoghurt, fig, wildflower honey, liquorice | Tokaji |

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| £90.00 per person | £70.00 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*

12.5% Service added at guest's discretion.
