



Summer Tasting Menu & Wine Pairing

Amuse Bouche

Heritage tomatoes, basil, mozzarella ice cream	Viognier
Duck liver ballotine, beetroot, fig, Banyuls reduction	Zweigelt
Hand picked crab, mackerel tartare, grape, radish, crab ajo blanco	Verdicchio
Seabream, cuttlefish, black rice, fennel cream, pickled pepper, bouillabaisse sauce	Chardonnay
Derbyshire lamb, courgetti, artichoke, olive tongue & pinenut sauce	Calicanto

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

Pre-Dessert

Rhubarb & custard mousse, citrus fruit, meringue, warm donuts	Moscatel
Casa Luker chocolate delice, praline, Frangelico, piedmont hazelnuts, coffee ice cream	Black muscat

£90.00 per person

£70.00 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*
