



Autumn Tasting Menu & Wine Pairing

Amuse Bouche

Beetroot & goats cheese pavlova, blackberries	Txacoli
Derbyshire beef tartare, liver parfait, pickled mushrooms, oxtail consommé, aged beef fat crumpet	Banyuls
Hand dived Orkney scallop, cauliflower, seaweed, ginger	Alberino
Market fish, mussels, heritage carrots, verjus, grapes, potato croquettes	Sancerre
Haddon estate venison, maitake mushrooms, artichoke, stuffed onion, smoked mashed potatoes, elderberry bordelaise sauce	Calicanto

A selection of three cheese's peacock crackers <i>(As an additional course £12.50 supplement)</i>	Crusted Port <i>(£7.75 supplement)</i>
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Pre-dessert

Peacock garden apple souffle, apple sorbet	Tokaji
Chocolate parfait, Frangelico, praline, chestnut	Champagne

£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.
