



Tasting Menu & Wine Pairing

Amuse Bouche

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| Roscoff onion, aged comté, oxtail, Madeira consommé | Madeira |
| Handpicked crab, crab hollandaise, quail egg, English muffin | Riesling |
| Loch Duart salmon, fennel, cucumber, caviar, keta sauce | Sancerre |
| Cod, artichoke, salsify, kale, brandade croquette, beurre rouge | Fleurie |
| Haddon estate venison, quince, parsley root, chestnut, chocolate & cranberry bordelaise | Cabernet Sauvignon |

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| 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

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| Citrus fruit parfait, white chocolate, passion fruit, Cointreau sauce | Château Jolys |
| Pistachio soufflé, dark chocolate sorbet | Beaulon |

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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