



Spring Tasting Menu & Wine Pairing

Amuse Bouche

English asparagus, pea & broad bean salad, homemade ricotta, black olive, herb sauce	Davenport
Herb fed chicken & smoked eel terrine, liver parfait, soy, chicken nugget	Reisling
Skate wing, mussels, cucumber, kohlrabi, spring onion, Thai curry	Sancerre
Monkfish, salsify, white asparagus, spinach, shimeji, truffle madeira sauce	Verdeca
Derbyshire lamb, grains, spring cabbage, artichoke, ewes' curd, pinenuts, mint & preserved lemon sauce	Fleurie
A selection of three cheese's peacock crackers <i>(As an additional course £12.50 supplement)</i>	Crusted Port <i>(£7.75 supplement)</i>

Pre-dessert

Coconut cheesecake parfait, rum baba, tapioca pineapple & yuzu sorbet	Sake
Casa luker, salted caramel, praline, toasted barley ice cream	Beaulon

£99.50 per person

£80.00 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*

12.5% Service added at guest's discretion.
