



Summer Tasting Menu

Amuse Bouche

White bean velouté, chorizo, octopus, black olive

Tuna, soy, yuzu, avocado

Quail & smoked ham terrine, girolles,
broad beans, liver parfait, quail tea

Cod, pesto, courgette, cocoa beans,
mussel & basil sauce

Derbyshire beef fillet, oxtail, artichoke, aubergine,
herbs, bordelaise sauce

A selection of three cheese's peacock crackers
(As an additional course £8.00 supplement)

Pre-Dessert

Lemon, poppy seed meringue, raspberries

Cherry & Casa Luker chocolate parfait,
poached cherries, pistachio

£75.00 per person

*The tasting menu is only available for the entire table;
unfortunately, substitute dishes are not possible*

Wine Pairing

Viognier

Coopers Creeks

Champagne

Sancerre

Barbaresco

Colheita 2005
£4.30 supplement

Château Jolys

Alcyone

£55.00 wine pairing per person

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas,
lemon or mint infusion with petit fours £5.90*
