

# Spring Tasting Menu

Chef's canapés



Homemade bread & butter



Quail ham terrine, peas,  
crispy quail egg, pickled mushrooms



Herb fed chicken & smoked eel agnolotti,  
celeriac, lovage



Salmon, white asparagus,  
kohlrabi, chive crème fraiche



Market fish, leek ragout, salsify, shellfish,  
seaweed, dashi butter sauce



Derbyshire lamb, asparagus, morel, onion,  
lamb fat potatoes, mint & parsley hollandaise



A selection of three cheese's Peacocks crackers  
(As an additional course £15.00 supplement )



Pré dessert



Crème fraiche mousse, pineapple, coconut



Casa Luker chocolate, olive oil, milk, oil,  
hazelnut, minus 8 vinegar



Menu £109.50 per person



Gavi Di Gavi  
Cortese, Piedmont, Italy



Saint-Veran  
Chardonnay, Burgundy, France



Revelation  
Viognier, Pays D'oc, France



Mentetou Salon,  
sauvignon blanc, Loire valley, France



Barbaresco  
Nebbiolo, Piedmont, Italy



Finca Antigua  
Moscatel, Andalusia, Spain



Aleatico



£90.00 wine pairing per person  
12.5% Service added at guest's discretion.

## Wine Pairing