

Summer Tasting Menu

Chef's canapés



Homemade bread & butter



Tomato & melon salad,
goats cheese ice cream, basil



Confit Sladesdown duck, liver parfait,
Maderia jelly, cherries, toasted brioche



Hand dived Orkney scallop, cucumber, kohlrabi,
lime



Stone bass, tapenade, fennel, saffron brandade,
octopus, Provençale sauce



Derbyshire lamb, courgette, artichoke, yogurt,
pinenut & cumin sauce



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



Pré-dessert



Raspberry mousse,
lychee & raspberry sorbet, roses



Frozen yoghurt, yuzu, white chocolate,
apricot, local honey



Menu £109.50

Wine Pairing



Txacoli,
Rezabla, Spain



Pineau des Charentes
Chateau Beaulon, France



Riesling
Dr Fischer, Germany



Cote de Provence
L'Ile de Porquerolles, France



Brunello Di Montalcino
Antinori Pian Delle Vigne, Italy



Lychee wine
Takamaka, Mauritius



Moscato
Tormaresca kaloro, Italy



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