

# Tasting Menu

## Snacks

Chef's daily appetiser (GFa) (VEa)

*Henners Brut East Sussex | NV, England or Champagne Taittinger Brut Réserve | NV, France*

**Bread and whipped flavoured butter** (GFa)

## Starter

White crab tartlet, avocado, pickled cucumber, sorrel (GFa)

*Nuovo Quadro Gavi di Gavi | 2024, Italy or Domaine de la Motte Chablis | 2023, France*

## Fish

Halibut, gnocchi, chorizo jam, pickled kohlrabi, langoustine bisque (GFa)

*Val de Gilly Cuvée Alexandre | 2024, Saint-Tropez, France or*

*Wildeberg Coterie Cinsault Rosé | 2024, South Africa*

## Main

Lamb cutlet, sweet potato, courgette, feta, pea, lamb jus (GF)

*Novas Gran Reserva Pinot Noir | 2023, Chile or Fleurie La Madonne Beaujolais | 2024, France*

**Optional cheese course (£8 supplement)**

Dovedale blue mousse, pickled walnut, pear (GF)

*Kardos Tokaji Aszú 5 Puttonyos Butella Reserve | 2019, Hungary (£14.50)*

## Pre Dessert

Sea buckthorn parfait, dark chocolate, hazelnut (GF) (V)

## Dessert

White chocolate mousse, strawberry, elderflower (GF) (V)

*Zil Cascinone Palazzina Moscato d'Asti | 2018 Piemonte, Italy or*

*Cline Cellars Late Harvest Mourvedre | 2022, California, USA*

## Petit fours

Chef's selection of delicate, handcrafted sweet bites (GFa) (VEa)

**£80 per person**

*£55 Select wine flight or £75 Signature wine flight*

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

**If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.**

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet.

# Plant-based Tasting Menu

## Snacks

Chef's daily appetiser (GFa) (VE)

*Henners Brut East Sussex | NV, England or Champagne Taittinger Brut Réserve | NV, France*

Bread and whipped butter (GFa) (VE)

## Starter

Pea panna cotta, smoked cream cheese, pea wafer (GF) (VE)

*Nuovo Quadro Gavi di Gavi | 2024, Italy or Domaine de la Motte Chablis | 2023, France*

## Intermediate course

Heritage tomato, compressed watermelon, lovage, tomato consommé (GF) (VE)

*Val de Gilly Cuvée Alexandre | 2024, Saint-Tropez, France or*

*Wildeberg Coterie Cinsault Rosé | 2024, South Africa*

## Main

Assiette of carrot, herb gnocchi, black garlic (GFa) (VE)

*Novas Gran Reserva Pinot Noir | 2023, Chile or Fleurie La Madonne Beaujolais | 2024, France*

## Optional cheese course (£8 supplement)

Feta mousse, pickled walnut, pear (GF) (VE)

*Kardos Tokaji Aszú 5 Puttonyos Butella Reserve | 2019, Hungary (£14.50)*

## Pre dessert

Mango panna cotta, coconut, pistachio (GF) (VE)

## Dessert

Dark chocolate mousse, strawberry, elderflower (GF) (VE)

*Zil Cascinone Palazzina Moscato d'Asti | 2018 Piemonte, Italy  
or Cline Cellars Late Harvest Mourvedre | 2022, California, USA*

## Petit fours

Chef's selection of delicate, handcrafted sweet bites (GFa) (VE)

## £80 per person

*£55 Select wine flight or £75 Signature wine flight*

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

**If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.**

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet