



## *Tasting Menu*

Cream of white onion, truffle creme fraiche, smoked bacon  
Fernando de Castilla Manzanilla, Jerez

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Chicken liver and foie gras parfait, smoked duck, almond, rhubarb crumble  
*or*  
Crotin of White Lake goats' cheese, blood orange caviar, beets, chicory, walnut mayonnaise  
Tokaji, Hungary *or* Villa Wolf Pinot Gris, Pflatz  
Andre Scherer Pinot Blanc, Alsace

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Jerusalem artichoke and truffle risotto, tarragon crème fraiche, watercress, parmesan tuille  
Viognier de Pennautier, Carcassonne

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Ballotine of smoked mackerel and salmon, cockles, shrimp, cucumber, beurre noisette  
Bioca Godello, Galicia

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Roast fillet of halibut, salsify puree, roasted ceps, broad beans  
*or*  
Roast fillet of Aberdeen Angus beef, potato puree, girolles, kale, ale jus  
Fleurie 'Les Garants', Beaujolais  
Bourgueil 'Venus' Cabernet Franc, Loire

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Chilled spiced pineapple soup, coconut sorbet  
Moscato Passito, Piedmonte

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Rhubarb parfait, granny smith sorbet, crème anglaise, cinnamon crumble  
Paul Cluver Riesling, South Africa

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Selection of British cheeses with breads and chutney £10  
Port Pocas, Colheita 1994, 75ml £6

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Seasonal Tasting Menu £45

Accompanying Wines £35

**Tasting menus are prepared for the entire table and are per person**

Tasting menus may be unavailable after 9.00pm Sunday to Thursdays

*A discretionary 12 per cent service charge will be added to your bill*