

TASTING MENU

115

Amuse-Bouche
Whipped Cod Roe

Flying fish roe and dill

— . —

Jerusalem Artichoke

*Windrush goats' cheese and grilled king oyster mushroom,
with artichoke purée, maple-candied pecans and verjus dressing*

— . —

Cornish Crab

*Salt-baked celeriac, compressed apple and shaved fennel,
with pickled cucumber and brown crab & tarragon mayonnaise*

— . —

Slimbridge Beef

*Fillet and braised shin croquette, golden beetroot and maitake,
with pickled walnut purée and red wine jus*

— . —

Oxford Blue

A delicate choux bun, served with apple & plum chutney

— . —

Pre-Dessert
Vanilla & Coconut Rice Pudding

Accompanied by pineapple and crisp puffed rice

— . —

Blackberry Soufflé

Apple compote and sorbet, with a flapjack tuile

— . —

Homemade Petit Fours

WINE PAIRINGS

Five wines selected to accompany each course of our tasting menu.

CLASSIC

65

Nyetimber Classic Cuvée, NV · Sussex, England

— . —

Grüner Veltliner, Weingut Rabl, 2025 · Kamptal, Austria

— . —

Château Beaumont, 2019 · Haut-Médoc, Bordeaux, France

— . —

Castelnau de Suduiraut, 2022 · Sauternes, Bordeaux, France

— . —

Riesling Auslese “Pink Seal”, Schloss Johannisberg, 2022 · Rheingau, Germany

PRESTIGE

140

Domaine Evremond “1st Edition” Classic Cuvée, NV · Kent, England

— . —

Puligny-Montrachet, Sylvain Debord, 2023 · Burgundy, France

— . —

Château Canon, 2019 · Saint-Émilion, Bordeaux, France

— . —

Tokaji Aszú 6 Puttonyos, Patricius, 2017 · Tokaj, Hungary

— . —

Vidal Icewine, Pelee Island, 2023 · Ontario, Canada