

# ◆ —◆ TASTING MENU —◆

## Celeriac Cream

Lemon thyme, apple cider & caramelised apple

*Paired with RB32 Exton Park Brut, England*



## Beef Tartare

Button mushroom, bone marrow crumble & Dijon mayo

*Paired with Fleurie Vieille Vigne, Reserve de Colonat, France*



## Pan Fried Stone Bass

Tiger prawn, butternut, chestnut, sage, buttermilk

*Paired with Chenin Blanc, Off the Charts,*

*Bruce Jack Wines, South Africa*



## Honey Glazed Pig Cheek

Carrot, hispi, smoked hay mash, star anis jus

*Paired with Pinot Noir, Les Colombiers, Villa Noria, France*



## Panna Cotta

Chamomile & honey

*Paired with St Claire, Godfrey's Creek, Noble Riesling,*

*New Zealand (50ml)*

**£55 per person**

**£90 per person with paired wines**

(100ml glass with each course)



All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

