
TASTING MENU

Snacks
(SD/D/G/E/Mu)
oOo

Woodchester Valley Cotswold Way Sparkling 125ml

English pea tartlet, confit tomato, yuzu
(G/D/S)
oOo

Vecchie Vigne Verdicchio, Umani Ronchie 125ml

Atlantic cod, stuffed courgette flower,
Woodchester Valley velouté
(D/F/SD)
oOo

Louis Latour Ardeche Chardonnay 2022 125ml

Creedy carver duck, girolle mushrooms,
sweetcorn, rainbow chard
(D/E/Mu/SD/C)
oOo

Chorey le Beaune, Domaine Tollot-Beaut 2022 175ml

Mango sorbet, lightly spiced pineapple,
coconut & yoghurt, cashews
(D/N/V)
oOo

Morandé Gewurtztraminer Estater Reserve 100ml

Salted chocolate cremeaux,
Passionfruit, sesame
(E/D/G/SD/V)
oOo

Pedro Ximénez 50ml

Coffee & Petit fours
(D/E/G)

£80 per person

Wine flight is an extra £65.00 per person

Our wine descriptions are on the back of the menu

*A discretionary 12.5% service charge will be added
to the total of your bill*

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N)
Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains
fish, (S) Contains soya, (Cr) Contains crustaceans, (M) Contains
molluscs, (Mu) Contains mustard, (Se) Contains sesame seeds,
(SD) Contains sulphur dioxide, (L) Contains lupin, (C) Contains
celery

WINE

Woodchester Valley Cotswold Way Sparkling 2018

£13 125ml

Only 6 miles from us is the Woodchester Vineyard where this has been grown & produced and boasts fresh citrus notes, aromas of red apple. The lees ageing brings some aromas of pastry reminiscent of a delicious apple pie.

Umani Ronchi Vecchie Vigne 2022

£17 175ml

A variety of ripe apricot, pineapple and peach fruit flavours give way to delicate herbal hints of wild mint and sage before ending on a rich, hazelnut and lemon curd finish. The oily, generous texture is perfectly balanced by the crisp acidity, giving the ideal combination of richness and freshness throughout.

Louis Latour Ardeche Chardonnay 2022

£13.50 175ml

Louis Latour brings us wine with delicious green-apple notes and crunchy acidity offering a sublime, supple mouthfeel.

Chorey le Beaune, Domaine Tollot-Beaut 2022

£26 175ml

Appellation Savigny -Les-Beaune Protégé. Although light in colour and in tannins, this pinot noir has a very earthy/forest floor like taste which compliments the dish.

Morandé Gewurtztraminer Estater Reserve 2022

£13 175ml

Aromas of rose and orange blossom lead to flavours of lychee, mandarin and gingery spice, all coming together beautifully on the long, clean finish.

Pedro Ximenez

£12 100ml

A dark, ebony coloured wine. In the nose its bouquet is extremely rich with predominantly sweet notes of dried fruits such as raisins, figs and dates, accompanied by the aromas of honey, grape syrup, jam and candied fruit, at the same time reminiscent of toasted coffee, dark chocolate, cocoa and liquorice. Velvety and syrupy in the mouth and yet with enough acidity to reduce the extreme sweetness and warmth of the alcohol leading to a lingering, tasty finish.