

5 Course Tasting Menu £45 | Add Matching Wine £35

Sourdough, Fontina Custard, Aged Balsamic
Mussel Croquette, Bisque, Tarragon

Fidora Organic Prosecco, Veneto Italy

Red Prawn, Lemongrass Curry, Lime Leaf,
Pumpkin Seeds, Thai Basil

Altanza Sauvignon Blanc, Rioja, Spain

Aubergine Parm Cappellacci, Sage, Slow Cooked Tomato

Feudo Arancio Nero D' Avola, Sicily, Italy

Duck Breast, Cherry Mostarda, Duck and Pistachio Sausage,
Radicchio, Port sauce

Stoneweaver Pinot Noir, Marlborough, New Zealand

Tonka Bean Custard, Raspberry Sorbet, Fermented Berries

Domaine de Valcros, Grenache Noir, Banyuls, France