

Taster Menu available Friday and Saturday evenings

**A Delicious 7 Course Menu with optional wine flight
To be taken by the whole table**

Canapés

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**Wild mushroom arancini, pickled celeriac, mushroom ketchup, saffron aioli,
endive, rocket oil, smoked dapple shavings**

Vidal Sauvignon Blanc, Marlborough, New Zealand (125 ml glass per person)

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**Pork belly, sweet and sour jam, pineapple ice cream,
crackling wafer, baby gem and bacon salad**

*Nederburg The Manor Shiraz, Western Cape, South Africa
(125 ml glass per person)*

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**Pan seared scallops, cauliflower purée, cauliflower beignets, orange gel,
parma ham crisp, pea shoots**

*Sancerre, La Grande Châteline de Joseph Mellot, France
(125 ml glass per person)*

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**Duck breast, hazelnut and bacon crumb, parmentier potatoes,
honey roast baby carrots, parsnip purée, pak choi**

*Lunaris by Callia Malbec, San Juan, Argentina
(125 ml glass per person)*

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**Roast Loin of Norfolk lamb, roast baby leeks, goats curd, mint jelly, cocotte
potatoes, pea purée, confit carrot**

*Rioja Crianza, Vina Real, Spain
(125 ml glass per person)*

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Mango sorbet with lime

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**Roasted rhubarb, almond aero sponge, baby meringue,
raspberry vinegar gel, mint, rhubarb sorbet**

*Château Doisy Daëne, Sauternes, France
(75ml glass per person)*

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Coffee and Petit Fours

£55.00 per person

£85.00 per person including wine flight