

Evening Taster Menu

A Delicious 7 Course Menu with optional wine flight

To be taken by the whole table, last seating 7pm

Hors d'œuvre and Amuse Bouche

Whipped goats cheese and caramelised red onion salad, cos lettuce leaf,
dill compressed pear, sour dough crouton
Vidal Sauvignon Blanc, Marlborough, New Zealand (125 ml glass per person)

Crispy duck confit, blood orange gel, spring onion and carrot,
roasted cashew nuts, plum compote
Nederburg The Manor Shiraz, Western Cape, South Africa (125 ml glass per person)

Pan seared Western Isle scallops, pea purée, red pepper and chilli salsa, squid ink velouté
**Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa
(125 ml glass per person)**

Swannington Farm to Fork 28 day aged fillet beef, garlic mash, duo of tender stem broccoli,
glazed chantenay carrots, shallot crisp, Madagascar sauce
**Lunaris by Callia Malbec, San Juan, Argentina
(125 ml glass per person)**

Mango and coconut pavlova, meringue nest filled with mango infused coconut cream, pistachio
crumb, lemon grass sorbet

Dark Chocolate and salted caramel delice, coffee ice cream, tuille biscuit
Château Doisy Daëne, Sauternes, France (75ml glass per person)

Norfolk and British Artisan cheese, celery, grapes & Norfolk Chutney
Taylor's Late Bottled Vintage Port

La cafetière, cappuccino, latte or espresso coffee and petits fours

£70.00 per person

£100.00 per person including wine flight

For guests who are staying with us on a dinner inclusive rate

£30.00 per person supplement or £60.00 per person including wine

Allergens

Some dishes may contain nuts and other allergens

When placing your order, please make our team aware if you have any dietary requirements

Head Chef Team Scott Elden and Lawrence Gurney