

# 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

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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)**

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Crispy Gressingham 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)**

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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)**

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Papworth Farm 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)**

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

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Dark Chocolate and salted caramel delice, coffee ice cream, tuille biscuit

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

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Norfolk and British Artisan cheese, celery, grapes & Norfolk Chutney

**Taylor's Late Bottled Vintage Port**

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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**