**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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Broccoli, potato and sesame seed croquettes, sweet chilli oil emulsion,

red onion and tarragon marmalade, micro leaves

**Dekker’s Valley Seraphic, Paarl, South Africa (125 ml glass per person)**

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Pigeon breast, game stock fondant potato, red currant braised red cabbage,

carrot spheres, madeira jus

**Lunaris by Callia Malbec, San Juan, Argentina**

**(125 ml glass per person)**

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Pan fried scallops, cauliflower purée, bacon wilted baby spinach, wild mushrooms, truffle oil **Vidal Estate Sauvignon Blanc, New Zealand (125 ml glass per person)**

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Venison loin, dauphinoise potatoes, smoked parsnip purée, tenderstem broccoli,

candy beetroot crisp, game jus

**Mellasat Tempranillo, Paarl, South Africa (125 ml glass per person)**

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Banoffee eton mess with caramel

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Bramley apple and blackberry crumble, crème anglaise, viola flower, cinnamon mascarpone **Errazuriz Late Harvest Sauvignon Blanc, Chile (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

**£75.00 per person**

**£105.00 per person including wine flight**

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

**£35.00 per person supplement or £65.00 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 Scott Elden**