**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

~

Roast asparagus, melted binham blue cheese, soft boiled partridge egg and watercress salad,

toasted almonds, rocket oil

**Mellasat Chenin Blanc, South Africa (125 ml glass per person)**

~

Pan seared fois gras, spiced pineapple puff pastry tart,

saffron and sesame seed dressing, watercress

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

 **(125 ml glass per person)**

~

# Pan seared scallops, petits pois purée, shimeji mushrooms, raspberry vinaigrette, baby radish

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

~

Tournedos of beef fillet, spinach and horseradish purée, parmentier potatoes, roast carrots, girolles mushroom, broad beans, madeira sauce

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

~

Sweet white wine, berry and currant jelly, pomegranate and honey purée,

ginger and banana ice cream

~

Bramley apple crumble, salted caramel sauce, clotted cream ice cream, apple crisp

**Errazuriz Late Harvest Sauvignon Blanc, Chile (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

**£80.00 per person**

**£110.00 per person including wine flight**

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

**£40.00 per person supplement or £70.00 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**