

# 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

**Mellat 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

**Mellat Tempranillo, 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