

Evening Taster Menu

A Delicious 7 Course Menu with optional wine flight

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

Chef's Pre Starter of the Day

Kleine Zalze Chenin Blanc, South Africa (125 ml glass per person)

Hickory smoked duck breast, fried rice noodles, plum gel, roast red chicory, pomegranate

**Lunaris by Callia Malbec, San Juan, Argentina
(125 ml glass per person)**

Pan seared scallops, textures of beetroot, avocado and mango salsa,
citrus dressing, micro leaf salad

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

Venison loin, rosemary roast new potatoes, sea salted savoy cabbage, roast chantenay carrots,
mushroom duxelle, redcurrant jus

Nederburg the Manor Shiraz, South Africa (125 ml glass per person)

Cherry and amaretto frozen soufflé, brandy snap biscuit, cherry compote

Chocolate and orange brioche bread and butter pudding, crème anglaise, rum mascarpone

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