

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)

Six hour slow cooked beef cheek bon bon, smoked paprika aoili,
red onion marmalade, peashoot salad

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

Pan seared scallops, sweetcorn purée, red pepper and coriander salsa, roast swede,
tarragon and lime dressing

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

Fillet of beef, parmentier potatoes, saffron baby corn, caramelised onion purée,
sweet and sour red cabbage, red wine beef jus

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

Mango and yuzu panna cotta, crushed meringue, passionfruit sorbet

Coffee and biscoff tiramisu, matcha ice cream, coffee syrup
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