



7 course tasting menu £85

Wine Flight £50

Welcome snack

Bread & Butter

Homemade bread & seasonal butter

Beef Tartare

Aged beef fillet, black garlic emulsion
Confit egg yolk, pickled wild garlic buds
Seeded cracker, nasturtiums

Lirac, Domaine des Cigalounes, Rhône, France 2019

Sea Bass

Fillet, cauliflower, shellfish velouté
Cornish mussels, samphire

Gavi di Gavi, San Silvestro, Piedmont, Italy 2019

Main

Stuffed Welsh lamb saddle, creamed spinach
Potato terrine, tempura anchovy, lamb jus

Chateau de Cruzeau, Saint Emilion Grand Cru, Bordeaux 2019

Passionfruit Martini

Passionfruit sorbet, tropical brunoise
Vodka and passionfruit gel

Mille Feuille

Tonka bean diplomat, vanilla ice cream
Salted caramel, puff pastry

Riversaltes Ambré, Dark Noir, France 2016

Petit fours & coffee

Cheese course & Barros 10 year port – Supp £15