



SAMPLE MENU
7 course tasting menu £95
French Wine Flight £50

Welcome snack

Bread & Butter

Homemade bread & seasonal butter

Chicken & Ham Terrine

Ham hock & Norfolk chicken terrine

black garlic mayo

house pickles, sourdough bread

Louis Tete, Brouilly Burgundy, France, 2018

Monkfish

Scottish Monkfish tail

French white asparagus, confit egg yolk

Cutizzi Greco di Tufo Feudi di San Gregorio, Italy, 2016

Pithivier

Aged beef, Foie Gras, mushroom, duxelles, spinach,

puff pastry, smoked bone marrow sauce

Chateau de Cruzeau, Saint Emilion Grand Cru, Bordeaux 2019

Passionfruit Martini

Passionfruit sorbet, tropical brunoise

Vodka and passionfruit gel

Choux

Choux pastry, Rhubarb diplomat

vanilla ice cream, warm anglaise sauce

Berton Vineyard Botrytis Semillon Reserve Australia 2019

Petit fours & coffee

Cheese course & Barros 10 year port – Supp £15