



7 Course Tasting Menu £95
Wine Flight £50

Welcome snack

Bread & Butter

Homemade bread & seasonal butter

Beef Tartare

Aged Aberdeen Angus beef fillet
chive mayonnaise, nasturtiums, confit egg yolk,
seeded cracker

Lirac, Cotes du Rhone, Rive Droit, France, 2020

Monkfish

BBQ Monkfish tail, roasted bone velouté,
pickled cucumber, caviar

Gavi di Gavi, San Silvestro, Novello, Italy 2022

Duck

Suffolk duck breast, honey glaze
peach & radish salad, duck jus

Chateau de Cruzeau, Saint Emilion Grand Cru, Bordeaux, 2019

Pina Colada

Coconut sorbet, tropical brunoise,
Malibu gel, pineapple foam

Honey & Yoghurt

Greek yoghurt parfait, lemon curd sphere
citrus sorbet, Knebworth honey, lemon sorrel

Berton Vineyard, Botrytis Semillon Reserve, Australia, 2019

Tea, Coffee & Petit Fours

Cheese course & Barros 10 year port – Supplement £15