

7 COURSE TASTING MENU

£ I I O



W E L C O M E S N A C K S

Homemade bread & Seasonal butter

Waldorf Tartlet

Raisin, celery, apple chicory salad,
candied walnuts pastry tart case

Halibut

BBQ fillet, kohlrabi & apple duo of
sauces, Ver jus gel herbs

Beef

Aged beef, Jerusalem artichoke king
oyster mushroom, smoked bone
marrow beef jus

Cheese Course & Barros 10-Year Port

supp £17

Bay Leaf

Bay Leaf ice cream, crumble,
leaf tuille

“Mont Blanc”

Chestnut & vanilla mousse, meringue,
candied chestnut, caramel crèmeux,
gold leaf

Petit Fours & Coffee

White wine measures in 125ml – Red wine measures in 175ml Dessert and Ports measured 75ml