



(Peach & Pear Cocktail £10.50)

Cheese gougere, pineapple ketchup
Confit salmon & fromage blanc cone
Ox tail croustade

Turbot, wild mushroom, gnocchi
(Argelieres Cabernet Franc, France)

Crab, thai flavours, quail egg
(Passatempo, Vinho Verde, Portugal)

Pork, parsnip, spinach, potato
(Rioja Blanco Vinas Viejas, Spain)

Selection of British cheeses (£10.50 supplement)
(Sandeman LBV Port - £6.50)

Rhubarb, vanilla, white chocolate
(Chateau Petit Vedrines, Sauternes, France)

Tropical mille-feuille, mango, coconut, lime
(Citrus Spritz)

Hazelnut & chocolate macaron
Tiramisu truffle

6 Course Menu £62
Wine Flight £48
Please advise us of any allergies