



## 7 COURSES TASTING MENU - £90

*Wine pairing - 7 glasses selected by our Sommelier (75 to 125ml) - £80*

### Amuse-Bouches

Mushroom pesto, seeds cracker  
+ Cod roe tarama, squid ink crisp  
+ Rabbit & pistachio rillettes, beetroot tuile

### Starter

Foie gras, chicken liver mousse,  
apple & cider jam, caramelised walnuts, pear crisp

### Fish

Native blue Lobster, potimarron waffle, lentils salad

### Meat

Braised Yorkshire olive feed wagyu Beef, glazed winter vegetables,  
truffled Dauphinois

### Cheese

Calvados in-house matured camembert, frisée salad, sherry and walnut dressing, quince jelly

### Dessert

Mont blanc tart

### Sweet Amuse-Bouche

Salted caramel cannelé