

TASTING MENU

65.00 per person
95.00 per person with paired wines

Pigeon, pickled blackberries, textures of beetroot, hazelnut, black
pudding **Nu, M, SD, Ce, GI**

Jean Gamay, Maison Jean Loron. France

Cured salmon, dill, pickled cucumber, crab, sea herbs, herb emulsion, rye
wafer **GI, F, Cr, Ce, M**

San Antonio Pinot Grigio. Italy

Ravioli of butternut squash, ricotta, spinach, butternut squash velouté,
browned butter and sage, pecorino **v E, GI, M, Nu, Ce**

Pecorino Terre di Chieti, Pehcora. Italy

Sorbet

Loin of Shropshire lamb, lamb shoulder, Romanesco, onion purée, turnip
gratin, lamb fat crumb **M, Ce, SD**

Rioja Crianza 'Azabache'. Spain

Chocolate cremeaux morello cherry, mascarpone ice cream
GI, M, E

Quady 'Elysium' Black Muscat. USA

Coffee and Petit Fours

ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten,
Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard

v – Suitable for vegetarians **V** – suitable for vegans