



5 Course Tasting Menu £67pp

Wine flight available - £25pp

Please note this menu is not suitable for anyone with any allergies or dietary requirements as no alterations can be made. Menu must be taken by the whole table

Homemade bread, British butter and Canapes

Home-cured beef pastrami, carrot purée, bbq sauce and bagel croutons finished with crispy black pepper kale.

Malbec Porteño, Norton - Argentina

Crispy salmon fritter with ginger and soy topped with a poached egg, tom yum mayo and spring onions.

Marlborough Coopers Creek Sauvignon Blanc- New Zealand

Pancetta wrapped pork fillet, crispy sage and potato terrine and a cider apple gel served with a cider jus.

Pinot Noir Reserva - Chile

Crispy chicken escalope, pea and courgette guacamole, tomato and caper jus.

Macon-Villages - France

Yorkshire rhubarb, crème brulee, toasted meringue and stem ginger.

Moscatel Finca Antigua - Spain

Additional Course of Three cheeses from The Courtyard Dairy inc 50ml glass of port - £12.50pp