



## 5 Course Tasting Menu

**£80pp**

**Wine flight available - £28pp**

**Our Tasting menu is not suitable for anyone with any allergies or dietary requirements or dislikes as no alterations can be made.**

**Menu must be taken by the whole table**

*Homemade bread, British butter and Canapes*

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Gin and citrus cured salmon, sauce Gribiche.

*Picpoul de Pinet – France*

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Korean fried pheasant, lemon mayonnaise.

*Santa Rosa White Malbec-Argentina*

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Wild mushroom and pearl barley risotto, crispy brie.

*Cuma Malbec – Argentina*

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Roast venison, squash puree, sprouts, chestnuts, cider jus.

*Preciso Primitiv ,Italy*

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Orange burnt Basque Cheesecake, mulled cranberries.

*Muscat Beaume, de Venise Instans – France*

***Additional Course of Two cheeses from The Courtyard Dairy inc 50ml glass of port - £13.50pp***