



5 Course Tasting Menu

£80pp

Wine flight available - £30pp

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

Birria pork collar, guacamole, tomato salsa.

Picpoul de Pinet – France

Seared King scallops, black pudding, pea puree, sour cream.

Waipapa Bay Sauvignon Blanc – New Zealand

Baked haggis, cheesy leeks.

Finca Vista Malbec – Argentina

Roast breast of duck, cranberry relish, red wine jus.

Chateau Gravieres Bordeaux- France

Almond and honey frangipane, Yorkshire rhubarb, ginger mascarpone.

Muscat Beaume de Venise Instans – France

Additional Course of Two cheeses from The Courtyard Dairy inc 50ml glass of port - £15.50pp