



## 5 Course Tasting Menu

**£72pp**

**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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Soy cured salmon, ginger ponzu dressing, nori mayonnaise.

*Picpoul de Pinet – France*

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Crispy gnocchi, chicken confit, peas and sage.

*Frost Pocket Sauvignon Blanc- New Zealand*

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Pan seared Flat iron steak, beef shin croquette, cheesy leeks, red wine jus.

*Cuma Malbec – Argentina*

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Pork belly, carrot and cumin puree, pickled fennel, red wine jus.

*Caliterra Reserva Chardonnay- Chile*

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Bakewell tart, homemade jam, hedgerow ice cream.

*Muscat Beaume, de Venise Instans – France*

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