

Tasting Menu

To be enjoyed by the whole party.

Scallop Carpaccio

Artichokes, Samphire, Lemon Dressing

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Tortellini of Lobster

Cauliflower Purée, Lobster Butter Sauce

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Terrine of Foie Gras

Pears and Toasted Brioche

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Saddle of Lune Valley Lamb

White Onion Purée

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Cheese Trolley

(optional)

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Blood Orange Soufflé

Dark Chocolate Sauce

£55.00 for 5 Courses

£65.00 with Cheese

Miles Nixon
Head Chef

Wines Suggestions

First and Second course

Custoza, Azienda Agricola Cavalchina,	2007	Hlf	£22.00
Macon-Fiusse' Thibr	2004		£48.00

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Third and Fourth course

Barolo, Terre da Vino,	2003	Hlf	£34.00
Brunello di Montalcino, "Cupio"	2003		£70.00

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Cheese Course

Dow's LBV 2001 Port		Gl	£8.50
Recioto della Valpolicella		Gl	£13.50
Chateau Filhot Sauternes		Gl	£15.00

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Dessert

Muscat Baume de Vevice, PJ Aine'	2004	Gl	£16.00
Malvsia Passito, Soleste	2007	Gl	£12.50

**Our dishes do not include any genetically modified ingredients
but have been prepared in an environment
in which nut or nut products are prepared
and so may contain raw egg, nuts or nut products.
Please advise when ordering if you suffer from any food-based allergies**