

Tasting Menu

To be enjoyed by the whole party.

Lyme Bay Hand Dived Seared Scallop

Pea Puree and Pea Shoots

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Tortellini of Native Lobster

Courgettes Two Ways, Lobster Butter Sauce

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Terrine of Foie Gras

Grape Chutney and Toasted Brioche

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Best End of Lune Valley Lamb

Tian of Mediterranean Vegetables, Olive Jus

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Cheese Selection

(Optional)

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Apricot 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
Chablis Tremblay	2008 Hlf	£32.00
Macon-Fuisse' Thibert	2004	£48.00

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Fourth and Cheese Course

Barolo, Terre da Vino,	2003 Hlf	£34.00
Chateau Berliquet, St. Emillion	2004 Hlf	£35.00
Barolo Terre da Vino	2004	£68.00

Dow's Port LBV	2004 Gl	£8.50
Recioto della Valpolicella	2006 Gl	£13.50
Chateau Laville Sauternes	2005 Gl	£15.00

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Third Course and Dessert

Muscat Baumes de Venice, PJ Aine'	2004	£40.00
Malvsia Passito, Soleste	2007	£44.00

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