

Tasting Menu

To be enjoyed by the whole party.

Cornish Crab

Avocado Mousse, Avruga Caviar
Potato Blinis, Grapefruit Jelly

Macon-Lugny 'Les Charmes', France 2009

Tortellini of Native Lobster

Cauliflower Two Ways, Lobster Butter Sauce
Lugana Citari, Italy 2009

Sautéed Foie Gras

Mulled Pears, Pain d'épice

Moscato Passito 'La Bella Estate', Italy 2007

Aged Fillet of Beef

Garlic Mash, Truffle and Madeira Jus

Chateaux Cailleteau Bergeron, France 2005

Cheese Selection

(Optional, £10 Supplement)

Passion Fruit Soufflé

White Chocolate Ice-Cream

Graves Superieures La Fleur de Pins 2007

£55.00 for 5 Courses

£95.00 with Wines

**Miles Nixon
Head Chef**