

6 COURSE TASTER

£50.00 (75.00 with Wine Flight)

~

Goats curd mousse

Pickled carrot, granola

Saint Peyre Picpoul de Pinet (Pomerols, France)

Pea pannacotta

Dressed crab, compressed cucumber, lemon gel

Pinot Grigio Rosato, Ponte Pietra (Veneto, Italy)

Pan fried market fish

Griddled fennel, heritage tomatoes, dill

Sauvignon blanc, greywacke (Marlborough, New Zealand)

Pan-roasted lamb rump

Braised lamb, tender stem broccoli, wild garlic emulsion, creamed potato

Primitivo di salentino, leone di castris (Puglia, Italy)

Pre-dessert

Buttermilk panna cotta

Hibiscus poached rhubarb, lemon curd

Dobogo Mylitta Noble Late Harvest (Tokaji, Hungary)

~

The cheese trolley

£10.00

Warres Otima, 10yr Tawny Port (Portugal) £5.00