

6 COURSE TASTER

£50.00 (75.00 with Wine Flight)
(whole table only)

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Blue cheese & beetroot tart

pickled red onion
Glazebrook Royale

Scallops

Cauliflower, parma ham
Pinot Nior, Domaine de Courssegués (Languedoc, France)

Pan fried hake

Brown crab arancini nori roll, crab bisque
Chardonnay, De Loach, Russian river valley (California, USA)

Lamb

Spiced aubergine, boulangères, ratatouille
Shiraz, Babylonstoren (Western Cape, South Africa)

Pre-dessert

Chocolate & tonka bean delice

Passionfruit sorbet
Mylitta Late Harvest Tokaji (Tokaji, Hungary)

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