

## 8 COURSE TASTER

£64.00 (£98.00 with Wine Flight)  
(Whole table only. Last seating's at 20.30pm)

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### Glazebrook nibbles

#### Blue cheese & beetroot tart

*pickled red onion*  
*Glazebrook Royale*

#### Crispy pork belly

*Slow cooked duck egg, red pepper ketchup*  
*Viognier, Costieres de Pomerols (Languedoc, France)*

#### Sage gnocchi

*Truffled Dawlish mushrooms, parmesan velouté*  
*Sharpham Dart Valley Reserve (Totnes, Devon)*

#### Pan fried hake

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

#### Pan-roasted lamb rump

*Spiced aubergine, boulangeres potato, ratatouille*  
*Shiraz, Babylonstoren (Western Cape, South Africa)*

#### Pre-dessert

#### Chocolate & tonka bean delice

*Passionfruit sorbet*  
*Mylitta Late Harvest Tokaji (Tokaji, Hungary)*