

8 COURSE TASTER

£65.00 (£99.00 with Wine Flight)
(Whole table only. Last seating's at 20.30pm)

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Tomato & red pepper gazpacho

Heritage *tomatoes*, burrata
Harvey's Signature 12 y.o. Cream Sherry, Jerez, Spain

Salmon ceviche

mango, chilli, pomegranate, keta caviar
Kaiken Torrontes, Salta Province, Argentina

Chicken liver parfait

Beetroot, shallot, mushroom ice cream
De Loch Chardonnay, Russian river Valley, California, USA

Sage gnocchi

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

Pan fried cod

Crispy squid, chorizo & chickpea cassoulet
Prado Rey Roble Tempranillo/Cabernet Sauvignon/Merlot, Ribera del Duero, Spain

Creedy carver duck breast

Maple and soya glaze, sweetcorn, duck samosa, sweet potato
Frasinelli Spumante Rose, Veneto, Italy

Exotic Fruit

Poached Rhubarb

Polenta cake, crème fraiche sorbet
Mylitta Late Harvest, Tokaji, Hungary