

## 8 COURSE TASTER

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

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### White onion soup

*Goat cheese tart, golden raisin*  
Harvey's Sherry, Jerez, Spain

### Citrus cured salmon, dressed crab

*Gin cucumber, fennel, lemon*  
Dr. Loosen Off-dry Riesling, Mosel, Germany

### Ham Hock & Yarg fritter

*Celeriac and apple remoulade, truffled yolk*  
Gavi di Gavi 'Lugarara', La Giustiniana, Piedmont, Italy

### Sage gnocchi

*Dawlish mushroom, parmesan veloute*  
De Loch, Chardonnay, California, USA

### Pan fried market fish

*Mussel chowder, sweetcorn, crispy leeks, potato*  
Tinpot Hut Sauvignon Blanc, Marlborough, New Zealand

### Roasted lamb rump

*Dauphine potatoes, feta, black olives, kale & pine nuts*  
Ribera del Duero 'Prado Rey Roble', Ribera del Duero, Spain

### Blood orange granita

### Chocolate crèmeux

*Cocoa nibs, hazelnuts, tonka ice cream*  
Quady Estate Elysium Black Muscat, California, USA