



## TASTING MENU

### AMUSE BOUCHE



#### SMOKED LOCH DUART SALMON

rusper farm horseradish / worcestershire apple



#### SUFFOLK DUROC PORK

hertfordshire cucumber / roughway farm quince



#### BRIXHAM TURBOT

lincolnshire artichoke / winter truffle / shetland mussels



#### WINDOR ESTATE VENISON

evesham beetroot / bartlett farm parsnip / chipping campden brussel sprouts



#### APPLE AND BLACKBERRY

bramley apple / hedgerow blackberries



#### CHOCOLATE AND PEANUT

casa luker chocolate / soft nougat



#### COFFEE & PETIT FOURS

Due to our food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen derivative free environment. Please ask your waiter for dish allergen content. Should you have further dietary requirements, please feel free to tell us, and we will do our utmost to accommodate you.

£90 PER PERSON

ADD WINE FLIGHTS FOR £35 PER PERSON