

8 COURSE TASTING MENU

chiltern black ale bread

lamb fat butter

amuse

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pan fried isle of skye scallop

charred octopus, heritage carrots, pork and shellfish reduction
riesling trocken, ruppertsberger, 2016, germany

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roasted salsify

black truffle crème fraiche dressing, toasted hazelnut, radicchio
sauvignon blanc soresere, friuli, 2017, italy

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pan roasted foie gras

foie gras ganache, agen prune, malted almonds, puff pastry
viognier, maison les alexandrines, rhone, 2017, france

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fillet of scottish halibut

apple mussel and cider sauce, triple cooked chips, sea beet
nas-cetta, san silvestro, piedmont, 2017, italy

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saddle of venison smoked with douglas fir

venison sausage, red cabbage puree, crapaudine beetroot, beef dripping potato,
flowering sprouts, onion and bacon crumb, sloe gin sauce
mourvedre, swartland, 2016, south africa

or

roast wooburn common partridge

black pudding, morteau sausage, roasted baby parsnip, russian kale,
raisin puree, chestnuts, charred pear, partridge sauce
macon-serrieres, domaine de monterrain, 2015, france

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vacherin cheese soup

quince compote, spruce powder, fruit bread
sauvignon blanc, mister l, 2012, france

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rum glazed pineapple

candied red chilli, pistachio pastry cream, chilly whey meringue,
Szechuan pepper ice-cream
late harvest semillon botrytis, 2013, argentina

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dark chocolate ganache

griottine cherries, buttermilk ice-cream, salt caramel, chocolate ricciarelli
recioto della valpolicella, ca' rugate, 2016, italy

trio of british cheeses with accompanying condiments and crackers
(as an additional course £12.50 as a dessert £5.50 supplement)

£80.00 for eight courses ~ £70.00 wine flight

coffee or tea infusion, petits fours £5.50

a discretionary service charge of 12.5% will be added to the bill

Whilst we will endeavour to do our best to accommodate food intolerance and allergies, we are unable to guarantee that the dishes will be completely allergen free for all our menus.

Allergen information is available upon request from our front of house management team.