

LUNCH TASTING MENU

chiltern black ale bread

lamb fat butter

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amuse

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parsley root risotto

lancashire bomb cheese

apostrophe, stone's throw, 2017, australia

wolffish

apple mussel and cider sauce, triple cooked chips, sea beet

viognier, maison les alexandrines, rhone, 2017, france

venison sausage

red cabbage, crapaudine beetroot, beef dripping potato, red onion,
flowering sprouts, onion bacon and bay leaf crumb, sloe gin sauce

primitivo di manduria, talo, 2016, italy

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pre-dessert

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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

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

additional course

vacherin cheese soup

quince compote, spruce powder, fruit bread

sauvignon blanc, mister l, 2012, france

five courses £38.00 ~ wine flight £26.00

six courses £44.00 ~ wine flight £30.00

the tasting menu is to be enjoyed by the whole table
a discretionary service charge of 12.5% will be added to the bill