

# 6 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 hazelnuts, radicchio  
*sauvignon blanc soresere, friuli, 2017, italy*

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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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## **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)

**£60.00 six courses ~ £55.00 wine flight**  
**coffee or tea infusion, petits fours £5.50**

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