

# tasting menu

## amuse bouche

steamed and lightly pickled heritage carrots, truffle goats curd,  
carrot tops, black truffle, wee three pigs farm fennel salami salad

*vouvray sec, domaine du clos naudin, loire valley, france, 2009*

isle of skye scallops szechuan pepper scented chicken oysters,

celeriac purée, apple, celery

*soave, leonildo pieropan, veneto, italy, 2010*

pan-fried quail breast, crispy stuffed leg,

pickled artichokes, artichoke crisps, toasted hazelnuts,

hazelnut mayonnaise

*elgin chardonnay, neil ellis, stellenbosch, south africa, 2010*

poached fillet of brill, white onion and cider mousse, girolles,  
chicken wafer, stuffing crumb, sea beet, orange and bay leaf dressing

*réserve de gassac, selection guibert, vdp hérault, france, 2010*

rib of scottish beef, charred leek purée, roasted leeks and onions,

crisp potato shell, potato mousse, herb emulsion

*zinfandel, seghesio, sonoma, north america, 2010*

*or*

breast of free range chiltern duck, boudin blanc with confit of leg,

orange jelly, young turnips, hispi cabbage, turnip purée

*ribera del duero, riberal, crianza, spain, 2007*

mango greek yogurt sherbert, lychee granita

pear and caramelised white chocolate galette, poire william sorbet

*monbazillac, château haut bernasse, france, 2003*

*or*

tapioca, pineapple, pineapple soup, coconut sorbet, coconut tuile

*"cordon cut" riesling, mount horrocks, clare calley, australia, 2010*

french and english farmhouse cheeses, handmade crackers

(as an additional course £11.50 as a dessert £3.50 supplement)

seven courses £65.00 ~ wine flight £48.00

the tasting menu is to be enjoyed by the whole table

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

please note some of the above dishes may contain traces of nuts