



Tasting Menu

Canapés

The Menu

An Appetiser of White Onion Soup
with truffle oil
Azabache, Rioja, Spain 2015 (125ml)

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Cornish Crab
with kiwi, cucumber and hazlenuts
Vezzani Bianco, Italy 2014 (125ml)

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Fig Sorbet

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Fillet of Aylesbury Duck Cooked Pink
with spinach, ratatouille, fondant potato, 'Lyd Valley' asparagus and a peppercorn sauce
Les Classiques, Syrah, Ardeché 2014 (175ml)

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Steamed Sticky Toffee Pudding
with caramel sauce and white coffee ice cream
Moscatel de la Marina, Spain 2015 (75ml)

£49.50 per person

Coffee and Petit Fours (£3.75 per person)

We offer a flight of wine selected to accompany each course for £21 per person

Allergens and special dietary requirements Please inform us of any special dietary requirements. Our allergens information lists are available at the bar and restaurant. If you would like to peruse, please ask a Restaurant staff member.