

Sample Dinner Menu

Crab

White Crab, Brown Crab Royale

Chilled Watercress, Fine Herbs

Bodegas Valdehermoso, Lagar del Rey, Verdejo, Rueda, Spain 2017

125ml £6.00

Sea Bass

Asparagus, Champagne, Fine Herbs

O.Lambruschi 'Vendemmia', Colli di Luni, Vermintino, Italy 2015

125ml £8.50

Venison

Celeriac, Onion, Lettuce, Lardo, Parsley

Daniel Bouland, Cote de Brouilly, Beaujolais, France 2018

125ml £8.00

Strawberry

Sheep's Curd Parfait, Elderflower

Nyetimber, Cuvee Chérie, Demi Sec, England

100ml £10.50

or

Artisan Cheese Plate

£5.00 supplement or £10.00 as additional course

£65.00

Hot Drinks and Petit Fours £5.95

We will be pleased to amend our menus for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

Service included