

## **TASTING MENUS EVENINGS ONLY**

*Our tasting menus are for the whole table only.*

Amuse With Homemade Flavoured Breads

### **CHICKEN**

Pressed Chicken, Pistachio & Lemon Thyme Terrine, Toast,  
Green Bean & Hazelnut Dressing  
2012 Pinot Grigio Marchisini, Italy

### **SCALLOPS**

Pan Fried Cornish Scallops, Smoked Bacon Black Pudding. Pea Puree  
2010 Sauvignon Blanc, Lanya, Chile

### **DUCK**

Duck Breast, Potato, Fig & Sage Gratin, Roasted Plums & Chicory  
2012 Montepulciano D'Abruzzo, Marchesini

### **CHEESE**

A selection of 6 Cheese  
Three Wines

### **CHOCOLATE & PEANUT**

Chocolate & Peanut Brownie, Banana Ice Cream & Salted Caramel  
2010 Muscat de St Jean de Minnervois, Domaine de Barroubio

**Five Courses Fifty Pounds per Person  
Including Wine Eighty Pounds per Person**

**Menus subject to Change**

## VEGETARIAN TASTING MENUS EVENINGS ONLY

*Our tasting menus are for the whole table only.*

Amuse With Homemade Flavoured Breads

### **GOATS CHEESE**

Goats Cheese, Purple Fig & Onion Crostini

2010 Trebbiano, Feudi D'Alba, £4.50

### **PEAS & LEMON**

Peas, Lemon, Rosemary, Mushroom & Mascarpone Polenta

2011 Chardonnay, Central Valley, De Gras, Chile

### **COURGETTE**

Roasted Courgette, Mushroom, Spring Onion & Spiced Potato  
Pancake, Onion Fritter, Creamed Artichokes, Walnuts & Spinach,  
Beetroot Yogurt

2010 Tempranillo, Principe Viana, Rioja Austral

### **BILLET CHEESEBOARD**

Crooked Billet Cheese Trolley

Three Wines

### **PEAR**

Whiskey Poached Pear, Butterscotch Sauce

Muscat de St Jean de Minnervois, Domaine de Barroubio

**Five Courses Fiftyty Pounds per Person  
Including Wine Ninety Pounds per Person**

**Menus subject to Change**