

TASTING MENU

We are delighted to offer our Eight Course Tasting menu. This menu is designed for the whole table

AMUSE BOUCHE
"Prawn Cocktail"

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MUSHROOM
Velouté, English Breakfast Garnish, Bread & Butter

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CRAB & SKATE
Tian, Avocado Ice Cream, Brown Butter Velouté

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BEEF & ONION
Aged Sirloin, Onion "Textures", Balsamic Sauce

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CHEESE
Goat's Cured & Hazelnut, Local Beetroot

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TRIFLE
Apple, Cinnamon Donut

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PASSION FRUIT & BANANA
Rum & Raisin Pannacotta, Manjari Chocolate

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APPLE & BLACKBERRY
"Jelly & Ice Cream", Caramel Espuma

Tea, Coffee & Treats

£48.00