

Lunch Tasting Menu

RED WINE CURED SALMON

Golden beetroot, blood orange, crème fraîche, caviar
Chateau du Poyet Muscadet Sèvre & Maine,
Loire Valley / France

RABBIT FAGGOTS

Onion puree, shaved truffle, jus
Mâcon-Villages Les Préludes, Vignerons Des Terres
Secrètes, Burgundy / France

SIRLOIN OF BORDERS BEEF

Black garlic, endive, beef dripping triple cooked potato,
green beans, red wine jus
Bacca Nera, Negroamaro Primitivo, Puglia / Italy

SELECTION OF GEORGE MEWES CHEESE

Two cheeses per person with selection of
biscuits and chutney
(£10pp Supplement)

72% DARK CHOCOLATE PITHIVIER

Bergamot sorbet, vanilla cremeaux
The Noble, wrinkled Riesling McLaren Vale / Australia

Tasting menu £40
Wine Pairing £25

Evening Tasting Menu

AMUSE BOUCHE

Veuve Clicquot Brut Champagne, France

RED WINE CURED SALMON

Golden beetroot, blood orange, crème fraîche, caviar
**Chateau du Poyet Muscadet Sèvre & Maine,
Loire Valley / France**

RABBIT FAGGOTS

Onion puree, shaved truffle, jus
**Mâcon-Villages Les Préludes, Vignerons Des Terres
Secrètes, Burgundy / France**

SIRLOIN OF BORDERS BEEF

Black garlic, endive, beef dripping triple cooked potato,
green beans, red wine jus
Bacca Nera, Negroamaro Primitivo, Puglia / Italy

SELECTION OF GEORGE MEWES CHEESE

Two cheeses per person with
selection of biscuits and chutney
(£10pp Supplement)

CANDY APPLE

72% DARK CHOCOLATE PITHIVIER

Bergamot sorbet, vanilla cremeaux
The Noble, wrinkled Riesling McLaren Vale / Australia

**Tasting menu £65
Wine Pairing £45**