

TASTING MENU

Veal Carpaccio, Field Mushroom Tartare, Tarragon, Wood Sorrel, Warm Toast <i>Gewürztraminer, Yealands Estate, Marlborough, New Zealand, 2009</i>	100ml £30.00 £4.80
Garden of Ascroft's Beetroot, Candy, Red and Yellow, Pickle, Horseradish Soil, Land Cress <i>Grüner Veltliner, Fred Loimer, Kamptal, Austria, 2010</i>	100ml £27.50 £4.45
Seared West Coast Scallops, Orchard Apple, Butternut and Ginger Froth, Toasted Seeds <i>Vouvray, Le Mont Sec, Domaine Huet, Loire Valley, France, 2007</i>	100ml £62.00 £9.35
North Sea Cod Loin, Langoustine Mash, Autumn Herbs, Crispy Mussels <i>Vinhas Velhas, Luis Pato, VR Beiras, Portugal, 2009</i>	100ml £38.00 £5.95
Dexter Beef, Chargrilled Rump, Slow Cooked Cheek, Texture of English Onions, Red Wine and Thyme <i>Duas Quintas Reserva, Ramos Pinto, Douro, Portugal, 2008</i>	125ml £82.00 £14.20
Bolton Castle Grouse Wellington, Sweet & Sour Turnip Puree, Roast Pear, Grouse Parfait <i>La Grola, Allegrini, Veneto, Italy, 2006</i>	125ml £52.50 £9.25
Garden Berries Summer Fruit Pudding Soufflé, Clotted Cream Ice Cream <i>Moscato, Innocent Bystander, Victoria, Australia, 2010</i>	70ml £18.50 Half bottle £4.20
And/or cheese	
A Selection of Four British Cheeses <i>(An £8.00 supplementary charge if taken as an additional course)</i> <i>Ramos Pinto 20 Year Old Tawny, Quinta do Bom Retiro</i>	70ml £16.75
Your Choice of Paddy and Scott's Coffee or Speciality Tea Pig's Tea and Petits Fours	
Tasting Menu	£85.00 Per Person
Wine Matching by the Glass <i>(Excluding Port with Cheese)</i>	£52.20 Per Person

This menu is designed for leisurely dining and is to be taken by the entire table

**Please notify a member of staff of any food allergies
or special requirements**

**All prices include VAT at the current rate of 20%
An optional 10% Gratuity will be added to your bill**