

## *Tasting menu*

**Five course 55 per person**  
(DBB supplement 10)

**40 suggested drink pairing**  
or

**Seven course 75 per person**  
(DBB supplement 30)

**55 suggested drink pairing**

### **Amuse bouche**

#### **Salmon**

*Beetroot cured salmon, pickled radish, lemon,  
salmon cracker, sea green salad*  
**Gruner veltliner, Wagram, Austria**

#### **Chicken**

*Herb fed chicken wings, tarragon mousse,  
wild mushrooms, roasted chicken juices, egg yolk*  
**Lismore chardonnay, South Africa**

#### **Halibut**

*Grilled Gigha halibut, roasted squash,  
leeks and Shetland mussels, green herb emulsion*  
**Sancerre, La Croix Du Roy, France**

#### **Beef**

*Sixty day salt aged sirloin, caramelised endive,  
beetroots, oxtail, pommes anna*  
**Howard's folly reserva, portugal**

#### **Soufflé**

*Pheasant orchard apple soufflé, cinnamon sugar,  
brown butter ice cream*  
**Noans La Tunella, Italy**

#### **Cheese**

*A selection of British and Irish cheese*  
**Ferreira late bottled vintage**