

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

Premium wine selection 70/100

Appetiser

Flavoured breads and butters

Salmon

*Beetroot cured salmon, pickled cucumber,
confit lemon, beetroot purée*

Zero-G, Gruner veltliner, Wagram, Austria

Egg

*Slow cooked Harome village hen egg, roasted pecan whip,
smoked hen of the wood's mushrooms*

**Lievlander Chenin Blanc, Stellenbosch,
South Africa**

Halibut

*Gigha halibut Veronique, salt and vinegar potatoes,
pickled radish, dill*

Sancerre, La Croix Du Roy, Loire, France

Duck

*Salt aged Yorkshire duck, charred gem lettuce, heritage beetroot,
grelot onions, Cabernet Sauvignon vinaigrette*

**Saint Clair, Pinot Noir, Marlborough,
New Zealand**

Soufflé

Forced Yorkshire rhubarb, fresh ginger ice cream

Noans La Tunella, Friuli Venezia Giulia, Italy

Cheese

A selection of British and Irish cheese from the trolley
Ferreira 10 year Old Tawny Port, Portugal