



## **SAMPLE 7 COURSE TASTING MENU | SUMMER 2022**

**7 Courses | £75 per person (£30 DBB supplement) | £75 Drinks pairing**

*Available at dinner only*

### **Scallop Carpaccio**

Orkney scallop, avocado, garden lovage emulsion, heritage tomato jelly, burrata  
[Yorkshire Heart Sparkling White, NV, Yorkshire, England](#)

### **Rabbit Terrine**

Rabbit and foie gras terrine, charred peach, heritage carrots, soda bread  
[Conde Valdemar Rioja Finca Alto Cantabria, 2019, Rioja, Spain](#)

### **Carbonara Ravioli**

Girolle mushrooms, smoked pancetta, Old Winchester sauce  
[Valpolicella Ripasso Superiore, 2018, Trento, Italy](#)

### **Halibut**

Glazed halibut, barigoule baby artichokes, crispy panisse, sherry braised octopus  
[Assyrtiko, Jim Barry, 2019, Claire Valley, Australia](#)

### **Lamb Saddle**

Lamb saddle, stuffed piquillo pepper, smoked aubergine, charred Grelot onion,  
Romanesco sauce  
[LaLuna, 2014, Paarl, South Africa](#)

### **Strawberry**

Balsamic vinegar and cream  
[Champagne Drappier Rose de Saignee Brut NV, France](#)

### **Black Forest Souffle**

Dark chocolate soufflé, cherry sorbet, amarene roulade  
[Handmade Sloemotion cherry brandy liqueur](#)

### **Cheese**

Selection of award-winning British cheese  
£10 supplement per person  
[10 year old Tawny Port, Ferreira, Portugal](#) £11

*A discretionary service charge of 10% is added to all bills*