



Pheasant Winter Tasting Menu

£85 per person
DBB £45

Drinks Pairing £65 per person

Please note that the tasting menu is designed to be enjoyed by the whole table.

Monkfish

Ballotine of monkfish, n'duja purée, fennel seed foam, saffron pickle mouli

Twin Valleys Chardonnay, Mahi.
Marlborough, New Zealand. 2017

Gnocchi

Gnocchi, Jerusalem artichoke purée, baron bigod, black garlic, sage

Pinot Noir Altura.
Valle de Uco, Argentina. 2020

Halibut

Isle of Gigha halibut, herb potatoes, tenderstem broccoli, brown shrimp, grenobloise sauce, hollandaise

Pinot Gris Orchidees Sauvages, Muré.
Alsace, France. 2019

Venison

Venison saddle, salsify, cavalo nero, honey glazed parsnip, blackberry, bitter chocolate

Norton Privada Family Blend.
Mendoza, Argentina. 2019

Soufflé

Spiced pumpkin soufflé, ginger ice cream

Free to be Riesling.
Stellenbosch, South Africa. 2020

Cheese

Farmhouse British cheese, seasonal garnish
10YO Tawny Port

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