

Tasting Menu



Vegetarian and Vegan available on request

£95 per person

Drinks Pairing £65 per person

Tea & Bread

Tartlet

Parmesan, *carrot*, *tarragon*

Soave Monte Grande, Monteforte D'alpone, Italy 2022

Duck Foie

Foie gras, *tomato*, *apple*, pain d'epicess

Sauternes, Chateau Laville, Bordeaux, France 2022 (50ml)

Celeriac

Almond, caramel, *allium*

Hawkes Bay Chardonnay, Craggy Range Martinborough, New Zealand 2020

Cod

Cavolo nero, *roscoff*, girolle, *chive blossom*

Joel Gott Chardonnay, California, USA

Venison

Suet, *miatake*, *brassica*, hazelnut, tumaco

Edizione Cinque Autoctoni, Fantini, Ortona, Italy 2020

Marmalade

Tart

Chocolate, *rosemary*, blood orange

Muscat, Buitenverwachting 1769, Constantia, South Africa

Cheese *£9 supplement*

Cote hill farm blue, rum & raisin, pineapple

Quinta Da Romaneira, Colheita, Tawny Port, 2007 £20

Items in *italics* are from our own gardens, foraged in the local area or from The Ravenswick Estate.

A discretionary service charge of 10% will be added to your bill.

If you have any dietary requirements please let your server know.