

Tasting Menu

FIRST COURSE

POPPADOMS & CHUTNEYS

CURED MALLARD BREAST, PEAR SALAD, FOIE GRAS,
CHOCOLATE SAUCE

SECOND COURSE

TAMARIND FRUIT CHAT, PASSION FRUIT GEL, PANEER TIKKA,
JERSEY WILD FORAGED HERBS

THIRD COURSE

WILD SEA BASS FILLET, CRUNCHY LOBSTER CLAW,
SAMPHIRE PAKORA, XEC XEC SAUCE

FOURTH COURSE

CHAR GRILLED SHEELIN BEEF FILLET, CAVOLO NERO,
SWEET POTATO FONDANT, CHILLI NAAN

PRE-DESSERT

MANGO ICE CREAM, APPLE & BLACKBERRY SORBET

DESSERT

VALHRONA GUANAJA & TOFFEE CYLINDER, CHOCOLATE SOIL,
COCOA GEL, CHOCOLATE & LIME ICE CREAM

£65 PER PERSON - MENU ONLY

£99 PER PERSON - CLASSIC WINE OR BEER* PAIRING

£110 PER PERSON - PRESTIGE WINE PAIRING

*FOR BEER PAIRING INFORMATION PLEASE ASK YOUR HEAD WAITER
PLEASE NOTE A MINIMUM OF TWO PEOPLE ARE REQUIRED

Vegetarian Tasting Menu

FIRST COURSE

POPPADOMS & CHUTNEYS

HERITAGE BEETROOT SAMOSA, VULSCOMBE GOATS CHEESE & WALNUT FRITTERS, BEETROOT RASSAM

SECOND COURSE

TAMARIND FRUIT CHAT, PASSION FRUIT GEL, PANEER TIKKA, JERSEY WILD FORAGED HERBS

THIRD COURSE

STIR FRIED OKRA WRAP, CRUNCHY KALE, PINEAPPLE RAITA, HEIRLOOM TOMATO BIRYANI

FOURTH COURSE

DUM ALOO, AUBERGINE FOOGATH, ARTICHOKE FRITTERS, CHEESE CHILLI NAAN

PRE-DESSERT

MANGO ICE CREAM, APPLE & BLACKBERRY SORBET

DESSERT

VALHRONA GUANAJA & TOFFEE CYLINDER, CHOCOLATE SOIL, COCOA GEL, CHOCOLATE & LIME ICE CREAM

£60 PER PERSON - MENU ONLY

£94 PER PERSON - CLASSIC WINE OR BEER* PAIRING

£105 PER PERSON - PRESTIGE WINE PAIRING

*FOR BEER PAIRING INFORMATION PLEASE ASK YOUR HEAD WAITER
PLEASE NOTE A MINIMUM OF TWO PEOPLE ARE REQUIRED

Wine Pairing

Classic Wines

SERVED WITH 25ML OF BRISTOL CREAM SHERRY

PINOT NOIR - PHILIP SHAW - THE WIRE WALKER - ORANGE - 2015 - AUSTRALIA

LIGHT GARNET IN COLOUR, PERFUMED NOSE EXHIBITING RIPE RED CHERRY, STRAWBERRY & A TOUCH OF MOCHA, ELEGANT WITH BRIGHT SUCCULENT FRUIT

GRILLO - OLLI - SICILIA - 2017 - ITALY

SMOOTH, WITH A VERY GOOD BALANCE, HINTS OF RIPE PEAR, LEMON, APRICOT, MEDIUM ACIDITY, MINERAL NUANCES

CHENIN BLANC - OLD VINE - THE BERNARD SERIES - BELLINGHAM - 2017 - SOUTH AFRICA

LOVELY TROPICAL FLAVOURS, VANILLA NOSE, A TOUCH OF HONEY, WELL BALANCED WITH A LONG FINISH

NERO D'AVOLA - NERÉ - SICILIA - 2016 - ITALY

AROMAS OF FRESH, RIPE BLACK FRUITS WITH MORELLO CHERRY, PLUM & DANSON NOTES, COMPLEX & SPICY CHARACTERS

LES CLOS DE PAULILLES - GRENACHE BANYULS RIMAGE - 2014 - FRANCE

CHERRY, BLACKBERRY, BLACKCURRANT & BLUEBERRY JAM FLAVOURS ILLUSTRATE A FULL RICHNESS & INCREDIBLE LENGTH

Prestige Wines

SERVED WITH 125ML OF HOUSE CHAMPAGNE BRUT

GAMAY NOIR - TE MATA - HAWKE'S BAY 2015 - NEW ZEALAND

IT IS REFRESHING, SOFT & RICH, WITH AN IMMEDIATE DELICACY. PLUM, BLACK CHERRY, NOTES OF COCOA & FRENCH VANILLA

RIESLING - DEVILS CORNER - TAMAR VALLEY 2015 - AUSTRALIA

VIBRANT FRUIT INTENSITY, HINTS OF LIME, TROPICAL FRUITS & DELICATE FLORAL PERFUMES, REFRESHING MINERALITY

SAUVIGNON BLANC - PRESTIGE POUILLY FUMÉ DOMAINE CHATELAIN - 2014 - FRANCE

FAT & RICH, WITH A HEDONISTIC EXPLOSION OF SMOKY FLINT, CITRUS FRUIT & RIPE MELON WITH A SUCCULENT FINISH

CABERNET SAUVIGNON - CHATEAU MUSAR BEKKA VALLEY - 2010 - LEBANON

INTENSE FLAVOURS OF RED CHERRY, DARK CHOCOLATE, OLIVES, FIGS & VELVET SMOOTH TANNINS ON THE VERY LONG FINISH

RIESLING - BOSCHENDAL RESERVE COLLECTION VIN D'OR - 2015 - SOUTH AFRICA

RICH, APRICOT & HONEY, KUMQUAT PRESERVE & FLAVOURFUL TROPICAL FRUITS