

Six Course Tasting Menu

£69.00pp

Pairing Wine Selection £39.00 p.p.

Amuse-bouche

*Baron De Mark Champagne
the perfect way to start any evening*

Duck Liver Parfait, Home Baked Brioche

Redcurrants and Orange gel

Pinot Noir 2014;

With Crisp Acidity and medium Tannins

These two tablemates match each other so well

Roast Monkfish Wrapped in Pancetta

Saffron Risotto Blackened Butter

Chardonnay; 2018

Will add some brightness to the dish.

Chef's Home Made Sorbet

Assiette of Pork and Apple

Slow Braised Cheek, Roasted Belly and Tenderloin

Apple Cider Jus and Crackling

Coteaux Rose; 2018

*Has the right acidity to cut through the fat and
the right sweetness to go along with the dish*

Banoffee Pie,

Sticky Toffee Pudding, Banana Cremoux, Chocolate,

Toffee Sauce

Fine White Port

*The tropical hints from the white port will encourage the
banana taste from the pie*