

spring tasting menu

table snacks and bread

suffolk chicken

ventreche bacon, apricot, graceburn cheese, heritage tomato, pesto

'Calusari Reserva' Chardonnay/Fetească Regală, Cramele Recas, Banat, Romania

smoked halibut

cashew nut, kiwi, dill, cucumber

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

south downs lamb

lamb loin, pressed breast, bombay samosa, fennel, ricotta

'Midday Somewhere' Shiraz, Hesketh Wines, Limestone Coast, South Western Australia

or

pan roast hake

thai green mussels, choy sum, coriander oil, wakame salad

Vinho Verde, Quinta dos Espinhosos, A&D Wines, Baião, Portugal

barkham blue

pear, pickled walnut, sage

roast banana soufflé

kalamansi sorbet, bitter chocolate

'Essensia' Orange Muscat, Andrew Quady, California

48 pp

40 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 – 2.00 & dinner 6.30 – 9.00 | wednesday – Friday
throughout march & april**