



**5 Course Menu £48**

*Wine Pairings £32*

**Sourdough, olives, snack**

**Asparagus, hazelnut, radish, spruce**

*2018 'BASA Blanco' by Telmo Rodriguez, Rueda, Spain*

**Cured trout tartar, horseradish, apple, ramson**

*2019 'Ribolla Gialla' by Vigna Lunezza, Friuli, Italy*

**Grilled langoustine, carrot, miso, quinoa**

*2019 'El Garbi Tinto' by Vineyard Productions, Terra Alta, Spain*

**Beech Ridge duck, cauliflower, black garlic, chard**

*2018 Chateau Coudray-Montpensier, Chinon, France*

**Whipped yoghurt, Wye Valley rhubarb, oat cookie**

*Akashi-Tai Shiraume Ginjo Umeshu*

Or

**Beenleigh Blue, Merry Wyfe, chutney, poppy seed crackers**

*Lustau East India Solera Sherry*



**5 Course Vegetarian Menu £48**

*Wine Pairings £32*

**Sourdough, olives, snack**

**Asparagus, hazelnut, radish, spruce**

*2018 'BASA Blanco' by Telmo Rodriguez, Rueda, Spain*

**Smoked beetroot, horseradish, apple, ramson**

*2019 'Ribolla Gialla' by Vigna Lunezza, Friuli, Italy*

**Laverstoke mozzarella, carrot, miso, quinoa**

*2019 'El Garbi Tinto' by Vineyard Productions, Terra Alta, Spain*

**Truffle and cauliflower tart, chard, black garlic**

*2018 Chateau Coudray-Montpensier, Chinon, France*

**Whipped yoghurt, Wye Valley rhubarb, oat cookie**

*Akashi-Tai Shiraume Ginjo Umeshu*

Or

**Beenleigh Blue, Merry Wyfe, chutney, poppy seed crackers**

*Lustau East India Solera Sherry*