

## Tasting Menu

**English green asparagus**, Dorset crab, grapefruit, soy & sesame

**Pressed confit chicken**, truffle, hazelnut, chicken skin & brioche

**Grilled Galician octopus**, squid ink polenta, sea lettuce salsa verde

**Venison loin**, bubble & squeak, caramelised cauliflower puree, blackberries, cocoa nibs

**Selection of English and French cheese**, matured and supplied by Mons and Harvey & Brockless

**Chocolate ganache tart**, malt Guinness ice cream

**Six courses tasting menu £75 per person**

## Sommelier Taster Selection

A selection of wines to accompany each dish as selected by our sommelier. Our sommelier will be delighted to explain their chosen recommendations; recommendations are based on the origins of the wines, their characteristics and grape varieties, as well as suitability with the dishes. Each wine is poured at 100ml.

**Accompanying wines £65 per person**

*Our food and drinks may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of staff, who will be pleased to discuss your needs with the Head Chef. Please be advised that all of our cheeses from Mons are unpasteurised.*