



BY SEARCYS

TASTING MENU £75 PER PERSON

Dressed Portland crab

Ham hock terrine, shallot jam, piccalilli

Sherry smoked salmon, pickled cucumber, horseradish cream

Shorthorn sirloin steak, crushed Northumberland potatoes, king oyster mushrooms

British cheese, fig chutney, seeded crisp bread

Chocolate ale cake, cherry compote

SOMMELIER TASTER SELECTION ACCOMPANYING WINES £65 PER PERSON

Our sommelier will be delighted to explain their chosen recommendations, which are based on the origin, characteristics and grape varieties of the wines, as well as their suitability for each dish. Each wine is poured at 100ml.

Foods described within this menu may contain nuts and other allergens. Not all wines suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill.