







4 courses tasting menu £34.00

Wine pairing £51.00

Amuse-bouche

*Heritage beetroot salad, goat cheese curd
(Champagne Bauchet)*

Starter

*Pumpkin and sage ravioli, goat cheese sauce
(Sauvignon Sauvage de la brie, France)*

Main

*Duck breast, celeriac, hispi cabbage, new potatoes, Madeira jus
(Rioja Mindiarte 2018, Spain)*

Pre-Dessert

Crème brûlée

Dessert

*Chocolate fondant, salted caramel ice cream
(Coteaux du Layon, France)*

Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.

Discretionary 10% service charge

Please note that dessert contain calories



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