

CHEF'S TASTING MENU

(Please note that this menu is only available if taken by the entire table)

May 2014

Garden pea soup
with poached bantam egg

Chapel Down Vintage Reserve Brut, Tenterden Kent

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Hand-dived scallops
with cauliflower, caviar and almond puree

Quinta delle Erre Albarino, Galicia Spain 2012

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Herb crusted loin of new season lamb
with braised lamb shoulder, sweetbreads, dauphinoise potato puree,
carrots and rosemary sauce

Chateau Sainte Michelle Syrah, Columbia Valley Washington State USA 2010

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Selection of British and European cheeses
with chutney, water biscuits and fruit loaf

Barbadillo Pedro Ximenez, Jerez Spain

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Lemon tart
with lemon sorbet

Icewine Vidal, Peller Estates, Niagara Peninsula Canada 2010

5 COURSES £55.00

5 COURSES (Including wine) £90.00

12.5% Discretionary service charge will be added to your bill.

VEGETARIAN TASTING MENU

(Please note that this menu is only available if taken by the entire table)

May 2014

Garden pea soup
with poached bantam egg

Chapel Down Vintage Reserve Brut, Tenterden Kent

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Butternut squash risotto
with crispy quail eggs

Puiattino Pinot Grigio, Friuli Italy 2012

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Grilled polenta
with baby vegetables, vodka poached tomatoes and herb salad

Little Beauty Pinot Noir, Marlborough New Zealand 2012

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Welsh rarebit

Ramos Pinto LBV Port, Portugal 2008

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Lemon tart
with lemon sorbet

Icewine Vidal, Peller Estates, Niagara Peninsula Canada 2010

5 COURSES £55.00

5 COURSES (Including wine) £90.00

12.5% Discretionary service charge will be added to your bill.