

Five Course Spring Tasting Menu

Cauliflower and truffle soup

Truffle oil

Rometta Trebbiano IGT Rubicone, Italy

Local shot pigeon breast

Three hour cooked duck egg, buttered kale, thyme jus

Boheme Primitivo Salento, Italy

Scallop and Cornish crab tortellini

Prawn and spring vegetable consomme

Primera Luz Sauvignon Blanc, Chile

Taylor's Farm tournedos steak

Garlic and herb roast sweet potato, cherry tomato, pink peppercorn sauce

Concha Y Torro Merlot, Chile

Assiette of desserts

A tasting selection of our desserts

Five Course Vegetarian Tasting Menu

Cauliflower and truffle soup

Truffle oil

Rometta Trebbiano IGT Rubicone, Italy

Wookie Hole Cheddar and onion bread and butter pudding

Fire roasted red pepper and tomato chutney

Boheme Primitivo Salento, Italy

Smithy Farm wild mushroom, walnut and thyme tortellini

Spring vegetable consomme

Primera Luz Sauvignon Blanc, Chile

South African chickpea and lentil bobotie curry

Garlic and herb roasted sweet potato, charred courgette, baked tomato fondue

Concha Y Torro Merlot, Chile

Assiette of desserts

A tasting selection of our desserts

Price £60 per person - Including wine

Price £45 per person - Excluding wine