



Tasting Menu

Bread and Olive Tapenade

Paired with: Riva Leone Barbera 2020

Juniper Cured Halibut

Whipped Crème Fraîche, Cucumber Ribbons, Rye Crumb

Paired with: Weingut Huber Terrassen Organic Gruner Veltliner 2020

Venison

Mushroom, Barley Salad

Paired with: Domaine Alary, Cairanne Rouge 2022

Partridge

Toasted Barley, Elder Jus, Roasted Pear

Paired with: Abaton Mount Athos Assyrtiko 2020

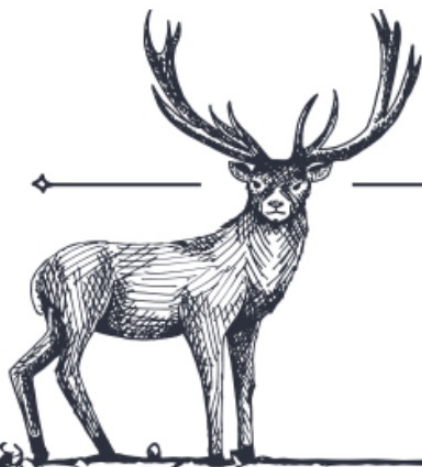
Pedro Sherry Tiramisu

Paired with: Bodegas Ximénez Spínola, PX Solera 1918

Optional: Cheese Course - £12 including paired drink

Blue Murder, Cheddar, Minger

Paired with: Delaforce, LBV 2018 or Tamdhu Speyside Single Malt Scotch Whisky 12yo



Tasting Menu: £50pp

Wine Pairing: £50pp