



Tasting Menu

Sourdough with Whipped Herb Butter

Paired with: Babydoll Sauvignon Blanc 2024

Wild Mushroom Soup

Hazelnut Dressing

Paired with: Enira 2024

Steamed Scallops

Squash Puree, Fried Capers, Brown Butter

Paired with: Château de Plaisance, 2023

Venison Haunch

Caramelised Chicory, Roasted Pear Puree

Paired with: Tenuta Olim Bauda, Barbera d'Asti, DOCG, 2024

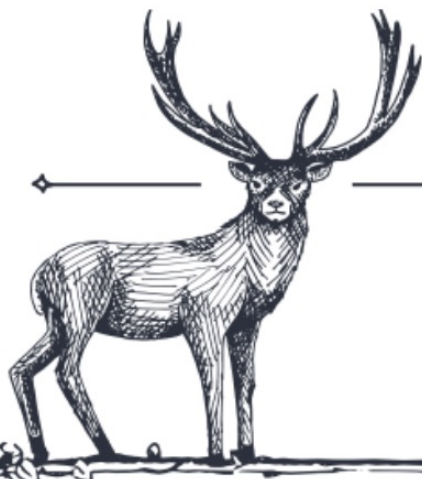
Sea Buckthorn Tart

Paired with: Delaforce, LBV, DOC Douro, 2018

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