

## Wine Flight

## Tasting Menu

2021 Domaine Drouhin Claudine  
Pinot Noir Oregon, USA

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2021 Daschbosch, Massiesdrift Steen  
Breedkloof, South Africa

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2017 Domaine of the Bee, Grenache a Carignan  
Roussillon, France

or

2019 Giornata Barbera  
Paso Robles, USA

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Sommelier's choice

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Asahara Shuzo Nigori Umeshu  
Okumusashi, Japan

or

Domaine Fiumicicoli Muscateddu  
Corsica, France

Bread from Barry our baker  
and butters

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Highmoor cheese, beetroot,  
spruce, Za'Atar

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Wild Cornish turbot, Jersey Royals, blossoms,  
Scottish girolles, chicken scratchings

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Salt aged venison, malted salsify,  
glazed faggot, wild berries

or

Barbeque pork cutlet, belly,  
trotter, squashes, pear vinegar

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Cheese trolley, accompaniments  
(Supplement £15.00)

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Iced Rosehip, olive oil curd,  
honey custard

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66% chocolate, liquid cocoa nib,  
summer herbs

or

Almond, blackberry  
and orange

£60

£85