

## TASTING MENU

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Amuse

Cod cure

*Oyster cream, clams, mussels, Delamere saffron*

Diver scallop

*Stuffed pig's foot, hocks, chicory, mustard and blonde beer*

Sea trout

*Warm potato confit, smoked eel, fish eggs and pomelo*

Bill to quill

*Merrifield duck on the crown, ragout, lentil and honeycomb*

Fondue

*Comté cheese, black figs*

Miso apple

*Ice cream sandwich*

Bramble

*Milk pudding, textures of rice, pickled blackberry and lemon verbena*

## WINE FLIGHT

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£55.00 per person

2019 Old Man's Blend, Groote post  
*Western Cape, South Africa*

2017 Domaine Mauperthuis Irancy  
*Burgundy, France*

2018 Chateau Haut Bel-Air, Sauvignon blanc  
*Bordeaux, France*

2017 Coroa d'Ouro Tinto, Poças  
*Douro Valley, Portugal*

2010 Vin Jaune, Domaine de Savagny  
*Jura, France*

2013 Principe de Viana, Chardonnay  
*Navarra, Spain*

*A selection of wines offered by the carafe to complement our tasting menu.*