

CHEF'S TASTING MENU

February 2012

Chervil root soup

with poached quail egg and celery salt

Macon-Bussieres, Burgundy France 2009

Pan roast local scallops

with cauliflower puree, roast apples and vermouth cream

Chateau Sainte-Marie, Bordeaux France 2010

Honey and white pepper glazed duck breast

with fondant potato, roast winter vegetables and crème de cassis sauce

Cuvee Alexandre Pinot Noir, Casablanca Valley Chile 2009

Selection of British and European cheeses

with sultana and walnut rye bread and water biscuits

Maury, Gerard Bertrand France 1998

Chestnut soufflé

with caramel and cider sauce

Clos Dady Sauternes, France 2009

5 COURSES £55.00

5 COURSES (Including wine) £90.00

12.5% Discretionary service charge will be added to your bill

VEGETARIAN TASTING MENU

February 2012

Chervil root soup
with poached quail egg and celery salt

Macon-Bussieres, Burgundy France 2009

Butternut squash risotto
with sage butter

Von Buhl Riesling, Pfalz Germany 2010

Truffle potato gnocchi
with chestnuts, spinach and pecorino cream sauce

Colome Malbec, Salta Argentina 2009

Port and Stilton toast

Maury, Gerard Bertrand France 1998

Chestnut soufflé
with caramel and cider sauce

Clos Dady Sauternes, France 2009

5 COURSES £55.00

5 COURSES (Including wine) £90.00

A 12.5% Discretionary service charge will be added to your bill