

T A S T I N G M E N U

[Borealis MCC, Krone]

Artichoke velouté

crispy artichokes, sherry jelly

[Pontecabaleiros, Rias Baixas, 2022, Albariño]

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## Chicken liver parfait

*Victoria plum, PX sherry, pistachio, toasted brioche*

*[Domaine Fournillon, 2019, Chablis]*

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Pan fried stone bass

chorizo, butternut squash, beurre blanc

[A A Badenhurst, Swartland, 2022, Chenin Blanc]

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## Pavé of Bathurst Estate fallow deer

*cavolo nero, blackberries, pommes anna*

*[Guerrieri Rizzardi Veneto, 2020, Valpolicella Ripasso 'Pojega']*

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"Colston Bassett" stilton

eccles cake, apple & raisin chutney

[Quinta do Infantado, 2015, Late Bottled Vintage]

or

Blackberry tart

salted almonds, blackberry sorbet

[Rioja Dulce, 2015, Vina Albina Reserva]

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## 63% Illanka creameux

*salted chestnut ice cream, bitter chocolate sauce*

*[Pedro Ximenez, brandy, coffee liqueur, nutmeg & chocolate]*

*Tasting menu £80 pp*

*to be enjoyed by the whole table*

*Wine pairing £70 pp*