

# T A S T I N G M E N U

*[Borealis MCC, Krone]*

Cotswold crunchy bread, salty butter & bullshot

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Jersey oyster

*mandarin, cucumber & gin*

*[Cuvée Constance Blanc, Doamine Thunevin-Calvet Cotes Catalanas  
2019]*

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Forest of Dean wild boar pâté en croûte

*house piccalilli*

*[Musar Jeune, Bekaa Valley, 2020, Cinsault/Syrah/Cabernet]*

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Butter roasted Gigha halibut

*sherry vinegar, honey roasted celeriac, jus parisienne & truffle*

*[Pinot Noir 2021 Marlborough, Auntsfield estate]*

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Pavé of Bathurst Estate fallow venison

*chou farci, burnt orange puree, dauphinoise potato*

*[Lussac-St-Emilion, Grézard, Right Bank, 2018]*

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Rhubarb & custard trifle

*[Noble Late Harvest Semillon, Boekenhouts kloof, Franschoek, 2019]*

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Caramelia chocolate bar

*peanut butter, popcorn ice cream*

*[Henriques & Henriques, Full Rich 3 year old, Madeira]*

*Tasting menu £80 pp*

*to be enjoyed by the whole table*

*Wine pairing £70 pp*

*Selection of cheeses available on request*

*additional charges apply*

If you have any allergies, please inform your waiter.  
Whilst we will make every effort to ensure that your meals are  
free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee  
that all traces are eliminated.  
Please be aware that game may contain shot.

A discretionary service charge of 12.5% will be added to your bill.