

DINNER TASTING MENU

6 Courses £65 with wine flight £100

**Rabbit and Asturian black pudding terrine,
sweet, pickled vegetables and prune gel**

Markvart Kadarka 2018, Hungary

**Cornish scallops, cauliflower three ways,
Trealy farm black pudding**

Aldwick Estate English Bacchus 2019, Somerset, England

Sea bass, red shrimp, mojo verde

Loudnotte, Chardonnay, 2020, France

**Roasted local partridge, confit partridge parcel,
butternut fondant, roast quince and chestnuts**

Cuvee Dissenay Pinot Noir 2020, France

**Poached plum, pistachio frangipane and
nutmeg brulee**

Dobogó, 'Mylitta' Tokaji Noble Late Harvest, 2018, Hungary

**Chocolate parfait, coffee mousse, nougatine and
Tia Maria sabayon**

Chateau Delmond, Sauternes, , 2015, France
