

DINNER TASTING MENU

6 Courses £65 with wine flight £100

**Wye valley asparagus tart, asparagus spears,
Godminster custard and fermented black garlic**

Sanzon Tokaj Classic Furmint 2018, Hungary

**Confit rabbit and ham hock pressè, pickled
Cauliflower, soused carrot, silver skinned onion
and prune**

Markvart Kadarka 2020, Hungary

**Grilled turbot, baba ganoush, pickled cucumber
and harissa**

Woodchester English Bacchus 2020, England

**Roasted lamb loin,
salt baked beetroot, ruby chard**

Domaine des Tourelles Red, 2019, Lebanon

Ronnie's Bread and Butter pudding

Holdvölgy Eloquence Sweet Szamorodni 2011, Hungary

**Rum Savarin, macerated strawberries and blueberries and
raspberry rose water sorbet**

Sauternes, Chateau Delmond, 2016, France
