

Supper club

Thursday 16th June

Chicken espuma, sourdough, pork dripping butter

Crémant Brut "Carte Azure", Salasar, Limoux, France NV

Duck liver parfait, raspberry jelly,
smoked breast, earl grey, elderflower

Pinot Noir "Black Label", Allan Scott Estate, Marlborough, New Zealand 2018

Passion fruit martini

Halibut, roasted garlic gnocchi, celeriac, samphire

Organic Riesling, Novas Gran Reserva, Bio Bio Valley, Chile 2020

Strawberry parfait, strawberry compote, balsamic pearls,
basil chiffon sponge, compressed strawberries

Alasia, Moscato d'Asti, Piemonte, Italy NV

Petit fours

Orange & thyme macrons
Pistachio & cherry nougat
Honeycomb & chocolate

6 course tasting menu £55 per head - Optional wine flight £30 per head
£15 deposit per head