



## October Taster menu

Potato tarte tatin, caramelised onions, roasted tomatoes, Dorstone cheese  
*Neilson by Byron Santa Barbara County Chardonnay, USA*

Scallops, roe veloute, confit celeriac, apple, hazelnuts, apple gel  
*Fritz Willi Riesling; Mosel, Germany*

Venison steak, venison haunch faggots, glazed beetroot, beetroot granola  
*Domaine des Tourelles Marquis des Beys Syrah Cabernet; Bekaa Valley, Lebanon*

Poached pear, chocolate creme, walnut & ginger crumb, pear sorbet  
*Kardos Tundermese Late Harvest Tokaj, Hungary*

Fig, honey & almond cheesecake, Gorgonzola ice cream  
*Krohn Colheita Tawny Port (2007), Douro, Portugal*

Selection of petit fours

Wine pairings – 32

Cheese board – 9

Buy the chefs a beer 5

Discretionary 12.5% service charge will be added to the bill

Pescatarian and Vegetarian taster menu available on request