

Tasting Menu

Dundrum Crab, Compressed Apple, Reduced Bisque

Villa Wolf, Pinot Noir Rose, Rheinpfalz, Germany, 2014

Braised Lamb, Celeriac Broth, Salt Baked & Pickled

Terra Prima, Xarello, Riesling, Catalonia, Spain, 2014

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**Sirloin of Beef, Roasted Cauliflower, Cheese Crust, Figs & Hazelnuts**

*Domaine Des Anges, Grenache, Syrah, Cotes du Ventoux, France, 2013*

*Or*

**Grilled Cod, Pickled Yorkshire Rhubarb, Bay Leaf Cream & Smoked Leeks**

*Saladini Pilastris Falerio, Marche, Italy, 2015*

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Tomme Brulee & Bee Honeycomb

Quinta de la Rosa, 10 yr Tawny Port, Portugal

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**Dark Chocolate & Blood Orange Sorbet, Pistachio Biscuit**

*Coto de Hayas, Campo de Borja, Muscatel, Spain*

***4 courses £50 (£70 with wine pairing)***

***5 courses £55 (£80 with wine pairing)***

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. A discretionary service charge of 10% will be added to your bill.