6 course seasonal tasting menu

 Saturday 12th October 2019

Pre starter nibbles & bread with homemade butters and aioli

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Starter, purple figs, caramelised onions, XO vinegar, cured ham

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Fish, seared tuna loin, Vietnamese flavours

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Sorbet, bilberry

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 Guinea fowl, roasted squash, fondant potato, forest mushrooms

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Dessert

Poached pear, sloe gin, liquorice

£38pp including wines