



WINTER TASTER MENU

**Wine flight pairings*

AMUSE-BOUCHE

*Leek terrine, quince mustard,
leek ash coated quince, tapioca crisps
(*Da Luca Prosecco, Italy, 125ml)*

STARTER

*Glazed pork belly,
sweetcorn purée, spring onion, chilli oil*

FISH

*Marinated salmon,
fermented cabbage, cherry tomato &
olive, lime emulsion, clams
(*Dashwood Pinot Gris, New Zealand, 125ml)*

MEAT

*Braised lamb breast
spinach, butternut squash, wild mushroom
(*Malbrontes Malbec, Argentina, 125ml)*

DESSERT

*Chocolate namelaka
poached pear, pink peppercorns
(*Rutherglen Muscat, Australia, 50ml)*

WINE FLIGHT 20 pp

*Allergen information is available &
A 10% service charge may be added to your bill*