

Tasting Menu

Hammond's Homemade Bread & Accompaniment

Selection of Canapes

Squerryes 2019 Vintage Brut, Kent 125ml £14.50

Smoked Glazed Venison Loin Carpaccio | Cocoa, Raspberry, Micro Leaf Salad (C, G, MU, SD)

Chateau Petit Mangot, Saint-Emilion, 2020 125ml £12

Hand Dived South Coast Scallop | Herb Crumb, Crispy Shallot, Charred Leek, Sea Purslane, & Roasted Onion Dashi Broth (C, G, MU, SD)

Stargazer Reisling, Tasmania, 2021 125ml £14.50

BBQ Fillet of Beef | Artichoke, Cavolo Nero, Girolle, Smoked Mashed Potato & Bone Marrow Jus (C, G, MI, MU, SD)

Casanuova 'Vigna Doghessa' Chianti Classico, Nittardi 175ml £15

Or

Pan Fried John Dory | Seaweed Gnocchi, Aubergine, Razor Clam, Sweetcorn, Guanciale (C, G, E, FI, MI, M, SS, S, SD)

Huia Chardonnay, Marlborough, New Zealand 175ml £15

Optional: Selection of Cheeses | Celery, Fig, Chutney, Crackers & Bread (Please ask your server for more information) (£18 Supp)

6 Barrels Tawny Reserve Port, Porto, Portugal 125ml 10.20

Granny Smith Apple, Pear & Champagne (SD)

Glazed Fig Éclair | Ruby Chocolate, Blackberry & Honey (E, MI, G, SD)

Recioto Della Valpolicella Classico, Fabiano Italy, 2017 75ml £10.50

Tea & Coffee with Petit Fours

£90

Wine flight | Without cheese: £65 | With cheese: £75

A 12.5% discretionary service charge will be added to your bill.

Please speak to a member of our team regarding any allergies, intolerances or dietary requests.

CE-Celery G-Gluten CR-Crustacean E-Eggs F-Fish MI- Milk M-Mollusc MU -Mustard N-Nuts P- Peanuts SS- Sesame seeds S - Soya SD- Sulphur dioxide