

# Spring Tasting Menu 2025

Menu to be taken by the whole Table

£75 per person

£55 wine flight

## Bread & Amuse Bouche

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### Crab

cucumber - Granny Smith - caviar

### Burrata

pea - sourdough - mint

*served together as a course*

*Charalaboglou, Field Blend, Malvasia & Viognier, Low Intervention, 2023, Greece*

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### Bresaola

truffle - white asparagus - hazelnut

*E.Jamu, 'Zimbato', Chianti Superiore DOCG 2022, Tuscany, Italy*

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### Gurnard

shrimp - lemongrass - citrus

*Corum, Can Axartell, Malvasia, 2022, Mallorca, Spain*

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### Chicken

consommé - morel - sourdough

*San Polino, Brunello di Montalcino, 2019, Tuscany, Italy*

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### 'Lunchables'

honey - Baron Bigod - cracker

*£5 supplement*

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### Chocolate Cremoso

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### Mille Feuille

chamomile - honey - elderflower

*Domaine Comelade, Muscat de Rivesaltes, 2023, Languedoc, France*