

Summer Tasting Menu 2024

Menu to be taken by the whole Table

£75 per person

£10 for cheese

£55 wine flight

Bread & Amuse Bouche

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Mackerel

Line Caught, St Austell, Cornish Coast, England

cucumber - yoghurt - gooseberry

Two Rivers, 'Juliet', Riesling, 2022, Marlborough, New Zealand

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Beef Tartar

Stonham Farms, Suffolk, England

smoked yolk - koji - cucumber

Casina Bric 460, Barolo, 2016, Piemonte, Italy

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Hake

Line Caught, St Austell, Cornish Coast, England

mussels - artichoke - fennel

Château l'Oiselinière de la Ramée, Muscadet Sevre et Maine Sur Lie, 2019, France

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Duck

Gressingham Farms, Diss, Norfolk, England

turnip - broad bean - blueberry

Thistledown, This Charming Man, Grenache, 2022, McLaren Vale, Australia

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Gin & Tonic

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Battenberg

pistachio - white chocolate - raspberry

Kracher, Auslese Cuvee, Muscat, 2020, Burgenland, Austria