

TASTING MENU

menu must be taken by the whole table

5 COURSE MENU - £85.00 WINE PACKAGE - £45.00

TAITTINGER CHAMPAGNE ON ARRIVAL

AMUSE-BOUCHE

SMOKED MACKEREL + TROUT RILLETTE

compressed cucumber, fennel, salsa verde, lemon crackers

ROAST BREAST OF WOOD PIGEON

black cherry, pak choi, enoki mushroom, bonbon

HIGHLAND VENISON HAUNCH

caramelised potato terrine, onion, black garlic, salt baked turnip, redcurrant jus

STRAWBERRY MILLE-FEUILLE

garden strawberries, vanilla crème diplomate, lemon verbena sorbet

TUNWORTH

“waldorf salad”, homemade sourdough

WALWICK PASTRY CHEF HAND MADE PETIT FOURS £ 6.50

Please make our staff aware of any dietary/allergen requirements you may have so we can accommodate your needs.