

TASTING MENU

menu must be taken by the whole table

5 COURSE MENU - £85.00 WINE PACKAGE - £45.00

AMUSE-BOUCHE

HOME-CURED SALMON GRAVLAX

horseradish cream, beetroot textures

CHICKEN, FOIE GRAS, MUSHROOM TERRINE

gooseberry chutney, vegetable salad, rye bread

ROAST LAMB RUMP

confit shoulder, mustard, cabbage, dauphinoise potato, rosemary jus

EXOTIC FRUIT GATEAU

coconut mousse, kiwi jelly, vanilla, mango

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.