

TASTING MENU

menu must be taken by the whole table

5 COURSE MENU - £85.00 WINE PAIRING - £45.00

AMUSE-BOUCHE

HAM HOCK, PARSLEY & PIG CHEEK PRESSING

pea, black pudding, crackling & celeriac apple salad

SEARED WEST COAST SCALLOP'S

chorizo, basil, caviar & shellfish dressing

HONEY & SESAME ROAST DUCK BREAST

crispy leg, vegetable pave, apricot, roast chicory & orange jus

MADAGASCAN VANILLA MILLE FEUILLE

fine crunchy pastry, light vanilla cream & caramel with puff pastry ice cream

DARLING BLUE

homemade cheese biscuits "Waldorf Salad"

WALWICK PASTRY CHEF HAND MADE PETIT FOURS £6.50

a perfect accompaniment to an after dinner tea or coffee

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