

TASTING MENU

menu is only available between 6pm - 7.30pm
and must be taken by the whole table

PER PERSON - £89.00 WINE PAIRING - £45.00

AMUSE-BOUCHE

GIN CURED SALMON

potato & dill pancake, cucumber & crab mayonnaise

CAULIFLOWER CAPPUCCINO

chorizo crumb

ROASTED HAKE FILLET

soft herb & lemon risotto

ROAST RED DEER VENISON HAUNCH

hay baked celeriac, thyme rosti, salsify, grape jus

TO CLEANSE YOUR PALATE

QUINCE

baked quince, puff pastry, quince compote & whipped crème fraîche

AERATED GOATS CURD CUSTARD

pickled & freeze-dried fig, homemade sourdough crackers

WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50

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