

## TASTING MENU

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

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**PER PERSON - £89.00 WINE PAIRING - £45.00**

### AMUSE-BOUCHE

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#### ROAST PORK BELLY

seared scallop, XO dressing & spring onion

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#### TWICE BAKED GORGONZOLA SOUFFLÉ

grape sauce & walnut crumb

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#### SEARED HALIBUT FILLET

shrimp & mussel chowder & crispy seaweed

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#### ST GEORGE FILLET OF BEEF

thyme roasted potato, beef cannelloni & onion

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#### HAY FOAM

jerusalem artichoke ice cream & malt streusel

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#### “PAVLOVA”

granny smith, meringue & purple shiso

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#### AERATED 18 MONTH OLD COMTÉ CUSTARD

blackberry & homemade sourdough crackers

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**WALWICK PASTRY CHEF HANDMADE PETIT FOURS £5.50**

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.