

TASTING MENU

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

PER PERSON - £89.00 BEVERAGE PAIRING - £45.00

AMUSE-BOUCHE

CRAB & LEMON BENEDICT

home-made potato scone & tomato sorbet

CRISPY PHEASANT BONBON

textures of onion

BUTTER BASTED CHALK TROUT FILLET

saffron crushed potato, fennel & crab bisque

ROAST VENISON WELLINGTON WITH JUNIPER

pommes mousseline, leek, carrot & bitter chocolate jus

PRE DESSERT

PLUM & BUCKWHEAT

plum confit in beer, buckwheat cream,
fermented plum sorbet, amber veil

GOAT CHEESE MAGNUM

crispy fig coating, pickled green walnut, thyme leave

WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50

a perfect accompaniment to an after-dinner tea or coffee