

## TASTING MENU

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PER PERSON - £89.00 BEVERAGE PAIRING - £45.00

### AMUSE-BOUCHE

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#### EGG

mushrooms, consommé & black truffle

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#### BEEF TARTARE

kimchi, anchovies & pickles

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#### HALIBUT

fennel, seaweed & dill

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#### VENISON

treacle-cured, beetroot & bone marrow jus

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### PRE DESSERT

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#### CHESTNUT SOUFFLÉ

douglas fir ice cream

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#### GOAT CHEESE MAGNUM

quince, walnut & thyme

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### WALWICK PASTRY CHEF HANDMADE PETIT FOURS

a perfect accompaniment to an after-dinner tea or coffee

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.