**Tasting menu**

Marbled duck liver, peach, hazelnut, ginger

*Monbazillac, L’abbaye, Dom. de l’Ancienne Cure, South West, France, 2011*

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Salad of heritage beetroots, watermelon, tomato seeds, goat’s curd

*Rosé de Provence, AIX, Coteaux d'Aix-en-Provence, France, 2018*

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Cornish cod, mussels, kohlrabi, seaweed

*White Rioja, Capellania, Marqués De Murrieta, Spain, 2015*

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Black Angus dry-aged beef, Jerusalem artichoke, whipped livers, beef fat brioche

*Biferno Riserva, Camillo De Lellis, Molise, Italy, 2015*

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White forest, ivoire, tarragon, sour cherry

*Moscato D’Asti, Pio Cesare, Piedmont, Italy, 2018*

£90 five courses

Add wine pairing £50

Add fine wine pairing £130

Optional course £10 per person

Selection of seasonal cheeses by Maître affineur ‘Buchanans’

*Head Chef Marc Hardiman*

“To be enjoyed by the whole party. Available for dinner until 7:30 pm.”