



- **Sample September Tasting Menu** -

Wye Valley beans, roasted garlic ricotta

Datterini tomatoes, Thai basil, Harbourne blue

Hand picked crab, apple, kohlrabi

Smoked eel, beetroot, pickled kombu

Aged beef fillet, burrata, ponzu, smoked ox heart, buckwheat

Scottish langoustine, heritage carrots, nori (*supplement 12*)

Cornish hake, bouillabaisse sauce

Partridge* sweetcorn, mushroom, autumn truffle

**Game may contain shot*

Isle of Wight blue & pear tart tatin

Apple & blackberry

Chocolate, hazelnut, honey truffle

Petit fours

-65-

Wine Flight – 60 -