

## **Toast and Taste Menu**

### **In Collaboration with City AM**

*NV Maison Mirabeau 'La Folie', Rosé de Provence, France*

#### **Snacks**

Brick pastry sandwich, truffled ricotta, honey

Landes duck liver parfait, Moroccan spices, pear chutney

Selection of Artisanal bread, Senia olive oil (£6.5 Supplement)

#### **To Start**

Cured mackerel, green apple, horseradish, hazelnut oil

Or

Dorset crab ravioli, charred fennel, beurre blanc (£15 Supplement)

#### **Mains**

Slow cooked BBQ Fallow deer shoulder, king cabbage, anchovy bagna cauda

Or

Grass fed beef fillet, celeriac gratin, smoked haddock (£20 Supplement)

#### **Desserts**

Wild berries variation, yogurt gelato, macadamia

Or

Baba au tiramisu – ideal to share between two (£14 supplement)

Selection of Farmhouse cheese, house chutney, celery, crackers

1 piece 8 / 2 pieces 15 / 3 pieces 20

### **Menu £49pp for 5 courses**

add selected Classic wine pairing for £41 or Sommelier wine pairing for £66

*This menu is designed for the enjoyment of the whole table and must be selected by all guests if chosen.*

VAT is included, 14.5% discretionary service will be added to your bill  
Game dishes may contain lead shot & bones, Crab dishes may contain shell  
Please let the manager know of any allergies or dietary requirements.