

Taste of Summer Menu

2025 'Symphonie' Château Sainte Marguerite, Côtes de Provence, France

Snacks

Memory of a "bruschetta"

Duck liver parfait, Moroccan spices, cherry chutney

Selection of Artisanal bread, Picual extra virgin olive oil (£6.5 Supplement)

To Start

Cured Cornish bream, spicy nduja, watermelon dressing

Mains

30 days aged Dingley Dell pork rib eye, charred corn, friggittelli

Desserts

Amalfi lemon tart, burnt soft merengue, coffee

Selection of Farmhouse cheese, house chutney, celery, crackers

1 piece 9 / 2 pieces 16 / 3 pieces 22

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, 15% 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.