

7 COURSE TASTING MENU WITH WINE PAIRING £150

WINTER

Amuse Bouche

Davenport Limney Sparkling, East Sussex



Our Daily Selection of Handmade Breads Served with Flavoured Butters



Tandoori Scottish King Scallops,

Lentil Dahl, Roast Chick Peas, Raita Powder

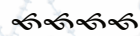
Little Beauty, Sauvignon Blanc, New Zealand



Sticky Belly Pork,

Pork, Ginger and Spring Onion dumpling, Pork Scratching Crumb

Shiraz Grenache Mataro, Langmeil, Australia



Seared Stoned Bass Fillet,

Fondant Potato, Chorizo and Cannellini Stew, Clams, Samphire

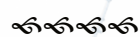
Albariño Abadia de San Campio, Terras Gauda, Rias Baixas, Spain



Seared North Yorkshire Venison Loin,

Venison Suet Pie, Salt Baked Celeriac, Shallots, Pickled Red Cabbage Gel, Venison Juice

Barbera d'Alba Superiore "Madama" Gagliardo 2020, Piemonte



Pre-dessert



Sticky Toffee Pudding Soufflé,

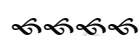
Toffee Crumble Ice Cream, Toffee Sauce

Tio Pepe Fino Sherry,



Brockley Hall 6 Cheese Plate, (Supplement) £27

Grapes, Celery, Biscuits, Quince Jelly



Coffee and Handmade Petite Fours

All Guests on the table must participate

If you have any special dietary requirements, including allergies,
please speak to your server before placing your order.

We cannot guarantee the 100% removal of all bones,
so we do advise caution when consuming our fish as they may contain bones.