

## **7 COURSE TASTING MENU WITH WINE PAIRING £150**

### **WINTER**

#### **Amuse Bouche**

Davenport Limney Sparkling, East Sussex

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Our Daily Selection of Handmade Breads Served with Flavoured Butters

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#### **Tandoori Scottish King Scallops,**

Lentil Dahl, Roast Chick Peas, Raita Powder

Little Beauty, Sauvignon Blanc, New Zealand

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#### **Sticky Belly Pork,**

Pork, Ginger and Spring Onion dumpling, Pork Scratching Crumb

Shiraz Grenache Mataro, Langmeil, Australia

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#### **Seared Stoned Bass Fillet,**

Fondant Potato, Chorizo and Cannellini Stew, Clams, Samphire

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

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#### **Seared North Yorkshire Venison Loin,**

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

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

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#### **Pre-dessert**

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#### **Sticky Toffee Pudding Soufflé,**

Toffee Crumble Ice Cream, Toffee Sauce

Tio Pepe Fino Sherry,

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#### **Brockley Hall 6 Cheese Plate, (Supplement) £27**

Grapes, Celery, Biscuits, Quince Jelly

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#### **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.

