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TASTING MENU

SAMPLE

Smoked Whitby Lobster, Pickled Turnip

Lincolnshire Poacher, Leek Velouté

Goose Liver, Estate Mushroom

Estate Venison, Part I
Garden Leaves, Sheep's Yoghurt, Wild Garlic

Scallop, Nasturtium Seed, Apple

Estate Venison, Part II
Red Cabbage, Broccoli, Bordelaise

Yorkshire Forced Rhubarb, Ivoire, Aged Soy

Manjari, Cep, Coffee

Petit Fours

£85

PLEASE SPEAK TO A MEMBER OF THE TEAM ABOUT DIETARY REQUIREMENTS AND INTOLERANCES.

WINE PAIRINGS

I

Rabl, Kaferberg Reserve, Kamptal, Gruner Veltliner 2020
(Langenlois, Austria) | Lobster & Poacher

Schloss Johannisberg, Rheingnau Riesling Trocken 2022
(Rheingau, Germany) | Goose Liver

Kershaw Wines, Clonal Selection, Pinot Noir 2021
(Cape South Coast, South Africa) | Estate Venison Pt. I

Reguengo de Melganco, Alvarhino, 2021
(Vinho Verde, Portugal) | Scallop

Vina Echeverria, No es Pituko, Cabernet Sauvignon 2021
(Valle de Curico, Chile) | Estate Venison Pt. II

Carpineto Farnito, Vinsanto del Chianti 1999
(Tuscany, Italy) | Rhubarb & Manjari

£65

II

Olifantsberg Blanc, Breedemkloof 2018
(South Africa) | Lobster & Poacher

Dopff au Moulin, Riesling, Alsace 2022
(France) | Goose Liver

Zorzal, Eggo Franco, Tupugnato, Cabernet Franc 2020
(Mendoza, Argentina) | Estate Venison Pt. I

Grace Winery, Private Reserve, Koshu, 2022
(Yamanashi, Japan) | Scallop

Domaine Gardies, Villages Tautavel, Clos de Vignes
2020 (Cotes du Russillon, France) | Estate Venison Pt. II

Tramin Terminum, Alto Adige, Gewurstraminer, 2021
(Trentino-Alto Adige, Italy) | Rhubarb & Manjari

£85