



Chef's Table Tasting Menu

Amuse-Bouche

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Seared South Coast Scallops

*Heritage Beetroot, Cockle Popcorn, Radish, Orange, Hazelnut and Truffle Dressing
J&O Sparkling Piquepoul, Languedoc, France*

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Pan Fried Breast of Wood Pigeon

*Roasted Salsify, Cabbage and Pancetta, Bitter Chocolate and Raspberry Sauce
Abbotts & Delaunay Reserve Cote du Roussillon, Languedoc, France*

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Black Currant Sorbet

Crème de Cassis Liqueur

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Roasted Loin of Welsh Lamb

*Garden Herb Crust, Confit Cherry Tomato, Fondant Potato, Garlic Fritters
Pan Fried Lamb Sweetbreads and Wild Mushrooms, Port and Rosemary Jus
Solar Viejo Tempranillo Cosecha Rioja, Rioja, France*

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Toffee Apple Sphere

*Black Berry and Apple Crumble Ice Cream, Toffee Sauce
CYT Late Harvest Sauvignon Blanc, Maule, Chile*

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Petit-Fours

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Enjoy 7 courses for £44.95 per person

OR

£69.95 per person with recommended wine flight