



FIVE COURSE TASTING MENU

£59.50 per person, for the whole table

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Pan Roast Scallops, Jerusalem Artichokes, Truffle and Belper Knolle

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Turbot with Fennel Herb Mustard, Brioche Butter, Fennel Salami
and Roast Spring Cabbage

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48hr Pork Belly, Miso Glaze, Tiger Prawn and Melon Sorbet

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Roast Mallard, Plum Tatin, Turnip Purée and Sloe Gin Berries

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Mascarpone Mousse, Blackberries, Amaretti Foam and Coffee Ice Cream

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*Optional cheese course available
(£9.00 per person)*

