

The Perfect Match Tasting Menu

28th-29th February 2024

Bread & Butter

Chef's snacks

*Bosman Family Vineyards Method Ancestral Weisser Riesling,
South Africa, Hemel-en-Aarde 2022 (125ml)*

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Barbequed Octopus, seaweed salad
and sesame emulsion

*Chateau Bouscaut Blanc, Bourdeaux,
Pessac-Leognan, France 2020 (125ml)*

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Venison Saddle, Suet pudding
and textures of beetroot

*Boffalora La SaSa Riserva Valtellina Superiore.
Lombardy, Italy 2017 (125ml)*

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Yorkshire forced rhubarb
and custard ice cream sandwich

*De Bortoli Noble One, Botrytis Semillon
Riverina, Australia 2018 (50ml)*

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Cheeses, pickled walnut ketchup, and crackers

*Bodegas Urbina Gran Reserva
Rioja, Spain 2004 (125ml)*

£120 per person

*A discretionary 10% service charge will be added onto your bill.
Please let us know if you have any allergy or dietary requirement.*