

THE SITTING ROOMS
HEANEY & MILL

BITÈS

TORCHED SEA BREAM TARTARE, SAUCE GRIBICH

ROMANESCO CAULFLOWER & BLACK TRUFFLE CHEESE BON BON

HOMEMADE BREAD

MALT & BLACK TREACLE LOAF WITH HOUSE BUTTER

TATIN

YELLISON'S GOATS CHEESE MOUSSE. SALT BAKED BEETROOT TATIN

Sauvignon Blanc, Mahi, New Zealand

CARPACCIO & EGG

*VENISON CARPACCIO, CONFIT DUCK SCOTCH EGG, 36 MONTH AGED PARMESAN
SHERRY EMULSION*

Chardonnay, Antinori Bramito della Sala, Italy

AGNOLLOTI

LANGOUSTINE AGNOLLOTI & CONSOMMÉ. SHELLFISH BUTTER

Aumerade Style Rose, Chateau de l'Aumerade, France

BEEF EN CROUTE

*DRY AGED GRASS FED BEEF, ROAST OXTAIL BON BON, TRUFFLE & BEEF FAT
MOUSSELINE. CELERIAC PUREE AND A MADEIRA & GREEN HERB SAUCE*

Crozes - Hermitage La Matiniere, Ferraton Pere & Fils, France

BRAMBLE APPLE

APPLE PIE PANNA COTTA WITH PRESERVED BLACKBERRY STRUDEL

Vin Santo del Chianti Serelle, Ruffino, Italy

TASTING MENU - £49

WINE PAIRING - £39