

# Spring Tasting Menu 2026

Menu to be taken by the whole Table

£85 per person

£65 wine flight

## Bread & Amuse Bouche

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### Artichoke Ravioli

mazuma - smoked butter - truffle

*Gerard Boyer, 'Le Narvaux', Meursault, 2020, Burgundy, France*

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### Crab

fennel - artichoke - crouton

*Domaine Dupre, Aligote, 2023, Burgundy, France*

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### Venison

coriander - flatbread - tzatziki

*Bosbrano, Old Vine Carignan, 2022, Wellington, South Africa*

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### Halibut

fennel - dill - vermouth

*Chateau de Cruzeau, Sauvignon & Semillion, 2021, Pessac-Leognan, France*

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### Duck

chicory - star anise - orange

*Figli Luigi Oddero, Barbaresco Rombone, 2019, Piemonte, Italy*

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### 'Lunchables'

honey - Baron Bigod - cracker

*£5 supplement*

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### 'Tangfastics'

pineapple - lemonade - strawberry

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### Rhubarb

cremoux - dacquoise - vanilla

*Stella Bella, Pink Moscato, 2024, Margaret River, Australia*