

Autumn Tasting Menu 2025

Menu to be taken by the whole Table

£85 per person

£65 wine flight

Bread & Amuse Bouche

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Ravioli

squash – pumpkin – sage

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

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Scallop

apple – cauliflower – almond

Condrieu, 'Cote Chatillon', Domaine Gerard, 2020, Northern Rhone, France

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Pork Belly

celeriac – jus – walnut

August Kessler, 'The Daily August', Riesling, 2022, Rheingau, Germany

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Red Mullet

artichoke – vin jaune – chanterelles

Bodegas Muga, Viura, Granacha and Malvasia, 2023, Rioja, Spain

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Duck

beetroot – five spice – orange

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

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‘ Lunchables ’

honey – Baron Bigod – cracker

£5 supplement

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‘ Tangfastics ’

fig – orange – pear

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Bramley Apple

mousse – calvados – crumble

Baunard, Botrytis Chenin Blanc, 2021, Loire Valley, France