

## **5 Course Tasting Menu**

### **Caramelised cauliflower**

raisin vinaigrette, cumin, lemon thyme

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### **Chicken & foie gras tortellini**

mushroom broth, black garlic, hazelnuts, rosemary

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### **Plaice**

Shellfish, wild mushrooms, chive sauce

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### **Venison**

battered swede, pork belly, button onions, jasmine raisins

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### **Pistachio soufflé**

bitter chocolate sauce, pistachio ice cream

5 Courses

£75

*to be enjoyed by the whole table*

### **Allergens**

*Please let us know in advance if you have any allergies or intolerances*