



TASTING MENU

NV Pommery Brut Royal, Champagne, France

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House Bread & Branston Pickle Butter

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Amuse Bouche

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Hand Dived Scallops, Cauliflower, Curry, Raisin
2021 Sauvignon Blanc Melck Muratie, Stellenbosch South Africa

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Venison & Pheasant Terrine, Baby Pear, Roasted Hazelnut, Onion
2021 Chateau Sainte Marie Rouge, Bordeaux, France

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Corn-Fed Chicken, Smoked Leg Remoulded, Hen of The Wood's, Truffle Jus
2020 Central Coast Pinot Noir, MacMurray, California, USA

Or

Loin of Cod, Mussels, Shellfish Sauce, Baby Leeks
2017 Txakolina, Adur, Basque Country, Spain
or
2021 Louis Tête, Beaujolais, Villages, Burgundy, France

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Pre-Dessert

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The Borough Baked Alaska
2020 Sciuscia Nero D'avola Igp, Sicily, Italy

CHEESE COURSE (Optional)

Selection of Artisanal British Cheeses & Condiments
One £4.00 | Three £9.50 | Five £15.00

Six Course Tasting Menu £55.00

Wine Flight £35.00
(Optional)

Prices include VAT. A discretionary 10% service charge will be added to your bill. For information relating to allergens please speak to our team member.