

TASTING MENU

£60 per person

Wine Pairing £35pp

Home Baked Sourdough Bread & Amuse-Bouche

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Dill Cured Salmon, Pickled Apples, Salt Baked Kohlrabi, Smoked Cod Roe Emulsion

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Chargrilled Leek, Confit New Potato, Goat's Cheese Mousse, Black Winter Truffle

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Pan Roasted Halibut, Roscoff Onion, Allotment Delicata Squash, King Oyster, Sherry

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Fillet of Norfolk Beef, Pot Roasted Celeriac, Braised Short Rib, Pearl Barley,
Grilled Broccoli

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Honey Parfait, Caramelised Peanuts, Chocolate Cremeux, Almond Brownie

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White Chocolate & Brillat Savarin Cheesecake, Earl Grey Prunes, Clementine, Yoghurt Sorbet

The menu is to be taken by the entire table