



MARK'S SURPRISE TASTING MENU

HAM HOCK PRESSÉ

Apricot & Fig Chutney - Peas - Cheese Doughnut - Pickled Lettuce

Morande Estate, Pinot Noir, 2024
ACONCAGUE, CHILE

WEST COAST SCALLOP BOUDIN

Dash Broth - Sea Vegetables - Puffed Potato

Serra Da Estrela Albarino 2024
GALICIA, SPAIN

COD FILLET "CAESAR"

Parmesan - Mustard Veloute - Bread Crisp - Baby Gem - Poached Quail Egg

Pratello, Lugana Catulliano 2024
LOMBARDY, LAKE GARDA, ITALY

DUO OF HERDWICK LAMB (GF)

Potato Terrine - Purple Potatoes - Green Beans - Red Chicory - Rosemary Jus

Chianti Superiore, Santa Cristina 2022
MARCHESI ANTINORI, TUSCANY, ITALY

ICED PEANUT BUTTER PARFAIT (GF, N)

Hazelnut - Chantilly - Salted Caramel

Muscat de Frontignan 2022
CHATEAU DE STONY, LANGUEDOC ROUSSILLON, FRANCE

CHEESE COURSE (OPTIONAL)

£7pp Supplement



V = Vegetarian VE = Vegan GF = Gluten Free GFA = Gluten Free Available N = Contains Nuts DF = Dairy Free
Dishes can be tailored to suit most dietary requirements upon request. If you have any allergies or dietary needs,
please inform a member of our team. We will do our very best to accommodate your request.
A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.