

## **Tasting Menu**

**£75**

with recommended wines £95

### **2 Carlingford oysters**

*Roast "Chapter Two" 2011, Chapel Down, Kent*

### **Seared scallops with fennel, blueberries, lavender and smoked almonds**

*Roast Bacchus Reserve 2014, Chapel Down, Kent*

### **Bangers Galore chorizo Scotch egg with piccalilli**

*Merlot Colchagua 2015, Montes Classic Series, Chile*

### **48-Day dry aged roast sirloin of beef with Yorkshire pudding, rosemary roasties and horseradish cream**

*Faithful Hound 2014, Mulderbosch, South Africa*

### **Spiced pear and apple crumble with almonds and English vanilla custard**

*Royal Tokaji Aszu 5 Puttonyos 2013, Royal Tokaji, Hungary (100ml)*

### **Cheese selection with Woodbridge pear chutney**

**Little treats**  
tea or coffee