

7 COURSE TASTING MENU WITH WINE PAIRING £145

Our wine pairing is designed to enhance the flavours of our dishes

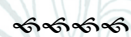
SUMMER 2023

Amuse Bouche

Davenport Limney Sparkling, East Sussex



Our Daily Selection of Handmade Breads Served with Flavoured Butters



Crab Bon Bons,

Romesco Sauce, Parsley Sponge, Chicken Skin

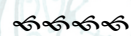
Albariño, Abadia de San Campio, Rias Baixas



Ravioli Carbonara,

Parmesan Cream, Pancetta

Velvet, Pittnauer, Burgenland



North Atlantic Halibut,

Saffron Potatoes, Roast Fennel, Mussels, Samphire, Caviar, Langoustine Cream

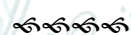
Montagny 1er Cru Les Grappes d'Or, Domaine Feuillat Juillot, Burgundy



Gressingham Duck,

Choux Farci, Beetroot, Baby Courgette, Parisienne Potato, Beetroot & Rhubarb Ketchup

Shiraz Mataro, Langmeil, Barossa Valley



Pre-dessert



Yorkshire Apricot Soufflé,

Raspberry Ripple Ice Cream

Montbazillac, Domaine de l'Ancienne Cure



Brockley Hall Cheese Plate, (Supplement) 6/£19.95

Grapes, Celery, Biscuits, Quince Jelly



Coffee and Handmade Petite Fours

24 Hour Pre-Booking required for this menu
All Guests on the table must participate

If you have any special dietary requirements including allergies
please speak to your server before placing your order.
We cannot guarantee the 100% removal of all bones,
so we do advise caution when consuming our fish as they may contain bones.