

7 COURSE TASTING MENU

£35.00 Per Person

£48.00 Per Person with wine pairing

All the following dishes are expertly chosen to serve as your complete menu for this evening

Wild Mushroom & Tarragon Bon Bons

Tarragon veloute, dressed watercress and pickled enoki mushrooms

Home Cured Sea Trout

Infused with tea, with a ruby chard and rocket salad, horseradish beignet and pickled spring vegetables

Pan Seared Seabass

Potato roti, pea veloute, mango and chilli salsa and dressed crab

Roasted Fore Rib of Beef with Thyme

Garlic and shallot roasted Jersey Royal potatoes, asparagus, back bacon and silver skin fricassee with thyme & shallot veloute and watercress

Advocate Chocolate Bomb

Baileys Tiramisu

Cappuccino ice cream, amaretti crumb and milk puree

Duo of Cheese

Crackers, home made chutney and grapes