



## MARCH TASTING MENU

2<sup>nd</sup> – 31<sup>st</sup> March

Available Monday to Saturday 12-3pm & 5-9pm

\*Not available for groups of 15+

7-Courses £49pp  
Wine Pairing £40pp



### 'Reuben Choux'

Chapel & Swan Pastrami, House Kraut, Edam, 'Thousand Island Custard'  
Planeta, La Segreta, Nero d'Avola, Sicily, Italy 75ml

### Maris Piper & Spinach Velouté

Smoked Haddock Croquette, Pickled Onions, Fountains Gold &  
Wholegrain Mustard Creamed Spinach  
Bella Luna, Fino, Jerez, Spain, 50ml

### Sprouting Broccoli

Egg Yolk, Wild Garlic, Old Winchester, Pine Nuts  
Summer House, Sauvignon Blanc, Marlborough, NZ 100ml

### Confit Duck Leg 'Rossini'

Whipped Liver Parfait, Duck Fat Brioche, King Oyster Mushroom,  
Madeira & Black Truffle Jus  
Fontanafredda, Barbera, Piemonte, Italy 125ml

### Yorkshire Rarebit Tart

Spring Leek & Thyme 'Jam', Crispy Onions, Chives  
Graham's White Port, Portugal 50ml

### Forced Yorkshire Rhubarb

Dulce de Leche & Mascarpone Mousse, Hazelnut Sponge  
Pacenzia, Zibbibo, Sicily, Italy 50ml

### Sweet Treats

Coconut & White Chocolate Fudge, Pineapple Pate de Fruit,  
Red Chilli Sugar