



OCTOBER TASTING MENU

1st– 31st October

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

*Not available for groups of 15+

7-Courses £49pp
Wine Pairing £40pp



Ham Egg & Chips

Maris Piper Potato Pressing, House Cured Pork Belly Bacon,
Egg Yolk Jam

Hattingley Blanc de Blanc, Chardonnay, Hampshire, England 50ml

Mushrooms on Toast

Brioche, Cep Mushroom Parfait, Wild Spore Oyster Mushrooms,
Truffle, Sage

Bella Luna, Amontillado, Jerez, Spain 50ml

Kipper Risotto

Arbroath Smokie, Salt Baked Leeks, Brown Butter, Crème Fraiche,
Old Winchester Crackling

Martin Codax, Albariño, Rias Baixas, Spain, 125ml

Creedy Carver Duck Leg

Beetroot, Sweet 'n' Sour Brambles, Green Peppercorn Sauce

Are You Game? Pinot Noir, Victoria, Australia, 125ml

Yellison Goat's Cheesecake

Passion Fruit, Yorkshire Parkin

Pacenzia, Zibbibo, Sicily, Italy, 50ml

Delica Pumpkin 'Paris Brest'

Roasted Pumpkin & Praline Custard, Black Treacle Ice Cream,
Candied Seeds

Sauska Late Harvest, Furmint, Tokaji, Hungary 50ml

Orchard Crumble

Apple & Pear Pâte de Fruit, Vanilla Sugar, Crumble & Custard Fudge