

## Tasting Menu

### 5 Courses £55

**“to be enjoyed by the whole party”**

#### *Amuse bouche*

Spiced cauliflower cream, almond and peanut crumble, roasted smoked Shetland salmon

#### Mushroom

Pure butter brioche à la tête, creamed cèpes, white truffle oil and micro greens  
Sancerre “Les Baronnes”, Henri Bourgeois 2010, Loire Valley, France (100ml)

#### Ham Hock

Rollled ham hock, piccalilli and parsley oil  
Viognier, Vin de Pays d’Oc, Delas Frères 2010, Rhône Valley, France (75ml)

#### Scallop

Bisque simmered king scallops, crab Thermidor crust  
Chardonnay “Arthur”, Domaine Drouhin 2007, Oregon, USA (75ml)

#### Lamb

Best end of Cornish lamb, smoked king Edward’s mash, white onion and anchovy purée,  
garlic fritters  
Cabernet Sauvignon-Shiraz “Signature”, Yalumba 2005, Barossa Valley, Australia (125ml)

#### Cheese

Artisan cheeses from the trolley  
(£8 supplement)  
Taylor’s Port LBV (50ml)  
Supplement £3.50

#### *Romi’s pré-dessert*

Vanilla crème brûlée, coconut sorbet and confit lime

#### Apple

Deep fried English apple ravioli, cinnamon ice-cream and Granny Smith’s purée  
Domaine des Quarres “La Magdelaine”, Coteaux du Layon Faye 2007, Loire Valley, France (50ml)

**Tasting wine is available at £25.00 per person**

A discretionary 10% service charge will be added to your final bill  
Any allergies, please speak with your server