

5 Course Tasting Menu

Amuse Bouche

Jersey Scallops

Beetroot, quinoa, horseradish

Macon Villages, Joseph Drouhin 2017

Gochujang Beef Tartare

Edamame beans, shimeji mushroom, pork crackling

Wakefield Estate, Clare Valley, Shiraz 2016/17

Breast of Pheasant

Compressed apple, black garlic, Calvados

Pinot Noir Reserva, Colchagua Valley 2017

Halibut

Beluga lentils, Jerusalem artichoke, seaweed

Esk Valley, Marlborough, S. Blanc 2018

Jersey Honey

Yoghurt sorbet, lemon

Boschendal, Noble Late Harvest 2015

£55.00 per person

£85.00 per person with wine

£99.00 with Prestige Wine

Enjoy a selection

of

British and French Cheeses

With gooseberry chutney

for

£12.60 per person