9 Course Tasting Menu

Amuse Bouche

Foie Gras Parfait
Madeira, vanilla compressed rhubarb, challah
Blandy’s Duke of Cumberland

Goat cheese Mousse
Pear compote, chamomile, pepper crumble
Vouvray Demi Sec, Chateau De Valmer 2017

Jersey Scallops
Beetroot, quinoa, horseradish
Macon Villages, Joseph Drouhin 2017

Breast of Pheasant
Compressed apple, black garlic, Calvados
Pinot Noir Reserve, Colchagua Valley 2017

Halibut
Beluga lentils, Jerusalem artichoke, seaweed
Esk Valley, Marlborough 2018

Duo of Lamb
Creamy polenta, pickled courgette, Ras el Hanut
Amarone Della Valpolicella, Montigoli Veneto 2014

Yuzu
Posset, plums
Carménère Reserve, Colchagua Valley 2017

Jersey Honey
Yoghurt sorbet, lemon
Boschendal, Noble Late Harvest 2015

Selection of British and French Cheeses
With gooseberry chutney
Graham’s 20 year old Tawny Port

£89.00 per person
£135.00 per person with wine
GST included