



TASTING MENU

5 Course Tasting Menu £150 – 6pm to 10:30pm

Glass of Bubbles, Hors d'oeuvres, Artisanal Sourdough Bread

Classic terrine of chicken, pork & guinea fowl 'en croûte', house relish

Classic Wine Pairing: Pinot Gris Réserve Particulière, André Scherer, Alsace, France 2022

Premium Wine Pairing: Vouvray, Domaine Champalou, Loire Valley, France 2022

Isle of Orkney scallop, duxelles of wild mushrooms, madeira, Jerusalem artichoke, black winter truffles

Classic Wine Pairing: Filius Chardonnay, Vasse Felix, Margaret River, Australia 2023

Premium Wine Pairing: Riesling Kabinett Bernkasteler Badstube, Dr. H. Thanisch, Mosel, Germany 2018

Fillet of line caught halibut, fricassee of Cornish mussels, toasted hazelnuts, sea herbs, pumpkin

Classic Wine Pairing: Saint-Peray La Belle de Mai, Jean-Luc Colombo, Rhône Valley, France 2022

Premium Wine Pairing: Saint-Aubin, Domaine Patrick Miolane, Bourgogne, France 2022

Or

Fillet of Belted Galloway beef, salsify, daube of shallots, roasted parsnip puree, Armagnac sauce

Classic Wine Pairing: Brunello di Montalcino, Castiglioni del Bosco, Toscana, Italy 2017

Premium Wine Pairing: Othello, Dominus Estate, Napa Valley, USA 2013

Suffolk Baron Bigod soft cheese filled with black winter truffles

Classic Wine Pairing: Pinot Noir, A to Z Wineworks, Oregon, USA 2021

Premium Wine Pairing: Barolo Ginestra Vigna Casa Mate, Elio Grasso, Piedmont, Italy 2015

Clos Maggiore 'Narnia' inspired white chocolate cheesecake

Classic Wine Pairing: Late Harvest Ortega, Linden Estate, Berkshire, England NV

Premium Wine Pairing: Sauternes Cuvée Speciale, Château Briatte, Bordeaux, France 2022

Petit Fours

Selection of British & European Artisanal Cheeses
(5 pieces, £15 supplement as an additional course)

Wine Pairings

Classic Tasting of 5 Wines £55 per person

Premium Tasting of 5 Wines £85 per person

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*