

Sample Tasting Menu

Chef Selection of Canapés
Veuve Cliquot Yellow Label NV

Native Colchester Oyster
Sussex Ginger Ale

Parfait of Foie Gras
Celeriac Salad, Truffle and Thyme Roast Brioche
Picpoul de Pinet, Terre de Neptune, 2008

Citrus Roast John Dory
Cauliflower Puree, Confit Pine Nuts and Caramelised Endive

Braised Fen Place Pork
Pickled Girolles, Foie Gras and Black Plums
Monte Velho, Esporado, Vinho, Portugal, 2008

Sauternes Poached Pear
Warm Blue Cheese, Pear Tuille

Filo Crisp
Garden Mint Ice Cream
Black Muscat Elysium, Andrew Quady, California, USA 2008 15%

Valrhona Dark Chocolate
Pumpkin and Caramel Mousse

Coffee and Petit Fours

Tasting Menu £75
Tasting Menu with Wines £105

This menu must be taken by all members of the party.
Please note that all of our dishes may contain traces of nuts.
Please inform the restaurant manager should you have any dietary requirements or allergies.
A discretionary 12.5% service charge will be added to the bill.