

Summer Tasting Menu

Chef Selection of Canapés
Veuve Cliquot Yellow Label NV

Brixham Crab and Citrus Salad
Potato Foam

Parfait of Foie Gras
Salted Muscat Grapes, Truffled Brioche
Chablis, Domaine Des Malandes, Burgundy, France 2009 12.5%

Blanquette of Wild Turbot
Oyster Emulsion, Braised Lettuce

Noisette and Best End of Sussex Lamb
Smoked Lamb Bacon, Braised Peas & Griloites
Lacrima di Morro d'Alba, Conti di Buscareto, Marches, Italy, 2008, 13%

Goats Curd & Beetroot

English Strawberry Jelly
Crispy Strawberries and Gold Leaf
Black Muscat Elysium, Andrew Quady, California, USA 2008 15%

Dark Chocolate and Pistachios

Coffee and Petit Fours

Tasting Menu £65
Tasting Menu with Wines £95

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.