



Suggested Wines for the Taster Menu

Ayala Brut Majeur NV

Since its acquisition by Champagne Bollinger the quality of this highly regarded producer has risen dramatically, this is light, fresh and well balanced with real elegance and length.

Bottle £48.00 Half £26.50 175ml Glass £10.00

The Crossings Sauvignon Blanc 2010, Marlborough

From a small sub-region within Marlborough, The Awatere Valley, this is wonderful New Zealand Sauvignon Blanc. While it shows passion fruit and lime and has that classic mouth-watering zesty acidity it also has almost 'Sancerre like' minerals and a flinty finish. A lovely aperitif wine and has character enough to work with the Scallop and the Dashi.

Bottle £26.95 175ml Glass £6.95

Chablis 2008, Domaine Fèvre

This is classic Chablis from a really exciting quite new producer. Citrus and wet stones on the nose, lead to a mouth-watering palate with minerals and crisp acidity, simple yet delicious. Has enough concentration to work with all the dishes up to the Beef.

Bottle £36.50 Half £18.95

Yalumba 'The Scribbler' Cabernet Shiraz 2008, Barossa

Produced by Yalumba, Australia's oldest family owned winery, this a blend of Cabernet Sauvignon and Shiraz, which in terms of red wine is the Australian Classic blend and this wine is made very much in homage to that style. The Cabernet brings classic red berry fruits – as well as plums, cherries and mocha – while the Shiraz fills the 'hole' in the middle with its sweet fruit and spice. A very satisfying wine, perfect with the beef Fillet.

Bottle £29.50 175ml Glass £6.95

Marqués de Riscal Reserva 2006, Rioja

Classic Rioja from one of the oldest producers in Spain's most well known wine region. Made from mainly Tempranillo with a little Graciano and aged in American oak, this has red fruits, spices and some vanilla on the nose, followed by a long, complex palate, which would work well with both the Beef Fillet and the Cheese Taster.

Bottle £38.95 Half 2005 £19.95

Paul Cluver Noble Late Harvest 2009, Elgin

Complex yet elegant dessert wine made from 100% Riesling and constantly one of the Cape's most awarded wines - recently voted South Africa's best Riesling based dessert wine. Floral notes are evident with hints of ripe peaches. Would work well with the Dessert but also makes an interesting match with the Cheese Taster.

125ml Glass £9.95



Taster Menu

According to availability, excluding Saturdays.
Please book in advance.

The Taster Menu is designed to be varied and balanced with a clean-cut simplicity.

The menu must be ordered by a complete table, before 9pm.

A Fragrant Japanese Style Dashi Soup with John Dorey



Breast of Wood Pigeon, Pan Fried

Duck Liver ~ Poached Prunes ~ Sherry Vinegar Sauce



Seared Scallop ~ Tomato Cream

Water Melon, Fennel and Miso Dressing



Refresher Course



Beef Fillet ~ Braised Heel

Honey Roast Parsnip ~ Confit Potato ~ Beef Reduction



British Cheese Taster



Chocolate Cube

Banana Ice Cream ~ Roasted Mango ~ Warm Tapioca



Coffee and Petits Fours

£70.00 per person