

SAMPLE SEASONAL TASTING MENU

Hand Picked Devon Crab, Smoked Anchovy Mayonnaise
Chargrilled Cauliflower

Sauvignon Blanc, Seresin Estate 2011, Marlborough, NZ

Roasted Goose Foie Gras & Hazelnuts
Pain d'épices, Poached Yorkshire Forced Rhubarb

Gewürztraminer, Château St. Michelle 2011, Washington, USA

Herb Crusted Organic Sea Trout
Young Vegetable, Wild Mushroom & Marjoram Etuvée

Peter Lehmann, Sémillon 'Margaret' 2007, Barossa Valley, AUS

Caramelized Honey Glazed Goosnargh Duck Breast
Roasted Red Plums & Endive Meunière, Ruby Port Sauce

Tomás Cusiné 'Vilosell' 2011, Costers del Segre, SP

Artisan Cheese Course*
Served with Hand Baked Biscuits and Quince Jelly
*Additional Course: Supplement of £8.90 per portion

Barros, L.B.V. 2007 £6.50

Aged Cognac Parfait
Macerated Victoria Pineapple

'Clos Maggiore Barman's surprise'

Five course tasting menu £49 per person, with matched wines £32 supplement
A selection of dishes from head chef Marcellin Marc, to be taken by the whole table
Available Monday to Saturday for dinner from 6.30pm to 10.00pm
Sunday for dinner from 6.30pm to 9.00pm
Monday to Friday for lunch

*Some dishes may contain Nuts and Raw Eggs.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*