**Tasting Menu October 2025**

**£70.00 per person**

**£110.00 with wine flight**

*Canapé*

**~**

*Spiced Butternut Squash Velouté, Herb Oil, Ashmore Cheddar Shortbread* (G,MI)

**~**

*Salmon Rillette, Dill Cured Cucumber, Horseradish and ‘ Hinxden Farm Dairy’ Crème Fraiche (F, SU, MI)*

***LA PETIT PERRIER SAUVIGNON BLANC 2023***

*This wine has a luminous pale-yellow colour. On the nose, it reveals aromas of pear, exotic fruit and white flowers, offering a lovely aromatic complexity. On the palate, it has a lively attack, with well-controlled acidity, a delicate texture and an invigorating finish.*

**~**

*Pan-Fried Estate Pigeon, Fennel and Beetroot Remoulade, Port and Redcurrant Reduction (SU, E)*

***VIOGNIER PAYS D’OC, FRANCE 2022***

*This Pays d’Oc viognier undergoes lees-ageing, adding body, texture and creaminess, balancing bright notes of white peach, apple and delicate almond Pair with gently spiced dishes.*

**~**

*Saddle of Egerton Lamb, ‘Biddenden Cider’ Braised Fondant Potato, Fricassee of Autumn Vegetables, Shepherd’s Pie, Carrot and Cumin Puree, Charred Courgette, Lamb Sauce (MI,SU,G)*

***BIDDENDEN GRIBBLE BRIDGE DORNFELDER***

*Fresh raspberries and summer fruits abound in this refreshing, light red wine. Dornfelder is an ideal accompaniment to Mediterranean style meals. Very light red – can be drunk chilled for a great summer refreshment, or as a red would traditionally be served at room temperature.*

**~**

*Cherry and Amaretto Sorbet*

*(SU)*

**~**

*Poached Pear, Almond Fragapane, Caramel Sauce, Clotted Cream* (NU, G, SU)

***DE BOTRYTIS SEMILLON 2020****Classic Semillon grape this wine has notes of apricot and citrus. This is an excellent partner to classic desserts as well as ripe blue cheese.*

*We will do everything possible to accommodate all food intolerances and allergies but cannot guarantee food will be allergen free.*

*Allergens advice available upon request  
Dietary requirements such as vegan, gluten free, dairy free etc can be catered for with prior notice.*

*CL= Celery G= Gluten TG=Traces of Gluten CR=Crustaceans E=Eggs   
F=Fish L=Lupin MI=Milk MO=Molluscs MU=Mustard P=Peanuts S=Sesame SO=Soya SU=Sulphites NU=Nuts TCR= Traces of Crustaceans TMO= Traces of Molluscs*