**Tasting Menu January 2025**

**£70.00 per person**

**£115.00 with wine flight**

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*‘Chicken Terrine, Sage and Onion Chutney, Game Chips, Chicken Crumb, Toasted Sourdough‘ (SU, G)*

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*‘Spiced Parsnip soup, Onion Bhaji, Raita’ (MI, G)*

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‘ *Pan-Fried Estate Pigeon Breast, Remalade, Bramble Sloe Gin Sauce’ (SU, MM, E)*

**DOMAINE DE LA BAUME VIOGNIER. FRANCE. 2020**

Big viognier style at a distinctly small price. Intense, sun-drenched golden yellow, this is a lively and exciting wine with an exotic and opulent character.

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*‘Boathouse Fisheries’ South Coast Hake, Creamy Mussel Chowder (F, MO, SU, MI, CR)*

**BIDDENDEN ORTEGA**

*Semi-aromatic on the nose, displaying appealing fresh aromas of green apple, grapefruit, cut grass and flora, whilst the palate is medium bodied, crisp and deliciously fruity. May be served as an aperitif, this white would also pair well with lightly spicy dishes and seafood.*

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*Kentish Lamb, Carrot Fondant, Spiced Cauliflower Puree, Potato Rosti (MI, SU, G)*

**PINOT NOIR. ROMANIA**

Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.

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*‘Biddies’ Elderpear Cider Sorbet (SU)*

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‘*White Chocolate Parfait, Mulled Wine Poached Pear, Ginger Shortbread’ (MI, SU, E, G)*

*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*