

# FINE DINING TASTING MENU AT HOME

£50 per person

£45 per person for complementing drinks

February

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## Snacks

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Focaccia - Yorkshire Rapeseed

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Artichoke Velouté - Truffle, Garlic, Escargot

*50/50 Martini*

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Beef Neck Terrine Smørrebrød - Rye, Mustard, Radish, Cress

*Amontillado Sherry - Jerez, Spain*

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Beurre Noisette Cod - Smoked Mussel, Potato & Bacon Chowder, Parsley

*Albariño - Galicia, Spain*

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Secretos Of Pork - Sweet & Sour, Enoki, Wild Rice, Scallion

*Pinot Noir - Marlborough, New Zealand*

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Local Rhubarb - Goat's Cheese, Tarragon

*Sauternes - Bordeaux, France*

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Petit Four

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Cheese Board £15

