



## **Tasting Menu**

BY MICHAEL CARTER

### **Heritage Beetroot Salad**

innes goat cheese, hazelnut, dandelion, nasturtium

### **Marinated Loch Duart Salmon**

organic rainbow carrots, sesame, coriander

### **Hand Dived Isle of Mull Scallops**

glazed pork belly, poached apple, mustard

### **Braised Blade of Organic Angus Beef**

lincolnshire pink onions, ceps, truffle gnocchi

or

### **Line Caught Wild Seabass**

jerusalem artichoke, shimiji mushroom, spinach, vanilla

### **British and Continental Artisan Cheeses**

from "La Fromagerie"

(supplement of 5.00 per person)

### **Warm Coconut Rice Pudding**

poached pear, yorkshire rhubarb

### **Hot Valrhona Chocolate Pudding**

pistachio parfait, grué de cacao

55.00

75.00 including a selected glass of wine for each course

The Tasting Menu is designed to be enjoyed by the whole table.