

# GOURMAND TASTING MENU

*Our tasting menus are designed to be taken by the whole table*

## CHEF'S AMUSE BOUCHE

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## SEASONAL VELOUTÉ

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## CRAB

COCK AND SOFT SHELL CRAB WITH MARINATED BUTTERNUT SQUASH AND LEMON PURÉE

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## VENISON

CARPACCIO OF VENISON, CONFIT EGG YOLK, TOASTED HAZELNUT AND BLACKBERRIES

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## TORTELLINI

CEP AND RICOTTA TORTELLINI WITH ARTICHOKE "A LA GRECQUE" AND BLACK GARLIC

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## DUCK

CASSOULET OF DUCK, TOULOUSE SAUSAGE, HAY BAKED CARROT AND MORTEAUX SAUCE

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## CHEESE (supplement £9.50)

SELECTION OF FRENCH AND BRITISH CHEESES FROM THE TROLLEY

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## CHEF'S PRE DESSERT

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## CHEESECAKE

MANDARIN CHEESECAKE WITH DIGESTIVE CRUMBLE AND CARAMELIZED WHITE CHOCOLATE

## 8 COURSES TASTING MENU £71 PER PERSON

**WITH WINE MATCHING BY THE GLASS £115 / £128 WITH EXTRA CHEESE COURSE**

*A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL*