

MICHAEL CAINES MBE AND ATUL KOCHHAR

30th May 20204

Tartar of Scallops Tomato Jelly

smoked salmon mousse, honey and soy vinaigrette

Albarino, Lagar de Pintos, Rias Baixas, Spain Prestige Wine: Unplugged', Weingut Tesch, Nahe, Riesling, Germany 2020



Roasted Quail

with onion and truffle confit, morel mushrooms, Wye Valley asparagus Madeira jus

Pinot Noir, Tinpot Hut, New Zealand

Prestige Wine: Volnay 1er Cru 'Les Santenots', Domaine Georges Glantenay, 2019



Braised Brixham Turbot

with shellfish chowder, Exmoor caviar, oyster velouté

Chablis, Domaine Vrignaud, 2021

Prestige Wine- Chablis 1er Cru "Vaucoupin" Domaine Corinne Perchaud 2019



Spiced Norfolk Chicken Supreme Pasty

wild garlic, tomato & fenugreek sauce

Gamay, Fleurie, Dominique Morel, Beaujolais

Prestige Wine: Gevrey Chambertin, Joseph Drouhin 2019



Roast best end of Devon lamb

boulangère potatoes, roast garlic, peas, broad beans lamb jus

Thelema Vineyards, Stellenbosch, Shiraz, South Africa 2020

Prestige Wine: Brunello Di Montalcino, Geografico 2014



Poached Peach

negroni sorbet and walnut oats crumble

Fontanafredda, NV Moscato d' Asti DOCG

Prestige Wine: Chateau Laville, Sauternes, France, 2018



£150 PP

Wine flight £100 • Prestige wine flight £175

Prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones.