

Tasting Menu

£59.50

with wine flight £89.50

River Test Trout

rillette, almond gazpacho, smoked almonds & watercress

Rully 1er Cru 'les Margottes', Domaine Brelière, Burgundy 2006

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### **Everleigh Farm Pheasant Egg**

*crisp egg, salad of summer vegetables*

**Gewürztraminer, Alan Scott, Marlborough, New Zealand 2008**

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Salad of Cornish Blue Lobster

compressed watermelon

Sancerre Rosé, 'La Loue', Domaine Croix Ursin, Loire 2007

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### **Roast Lamb Rump**

*Lebanese spiced shoulder, aubergine & cumin purée,  
lingot beans, red pepper jus*

**Rioja Crianza, Tobelos, Logrono, Spain 2004**

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Pimm's

fruit & borage flowers from the garden

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### **Raspberries & Yoghurt**

*set vanilla yoghurt, raspberries, lime sorbet*

**Château Rieussec, Sauternes Grand Cru 1999**

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Tisanes & Coffee with Petit Fours

A selection of local cheese can be taken as an additional course
at £4.50 per person