



Suggested Wines for the Taster Menu

Ayala Brut Majeur NV

Since its acquisition by Champagne Bollinger the quality of this highly regarded producer has risen dramatically, this is light, fresh and well balanced with real elegance and length.

Bottle £44.00 Half £23.50 175ml Glass £9.00

Chablis 2007, La Chablisienne

Despite imitations all over the wine world, classic Chablis remains a unique wine, the very essence of cool climate Chardonnay. La Chablisienne is one of the most dynamic co-operatives in France and this wine has that classic minerality and finesse that you would expect. A good combination with the Brill.

Bottle £35.00 Half £16.50

The Crossings Sauvignon Blanc 2008, Marlborough

From a small sub-region within Marlborough, The Awatere Valley, this is wonderful New Zealand Sauvignon Blanc, which while it shows passion fruit and lime and has that classic mouth-watering zesty acidity it also has almost 'Sancerre like' minerals and a flinty finish. A lovely aperitif and has character enough to work with the Scallop.

Bottle £25.95 175ml Glass £6.50

Fox-Gordon "Eight Uncles" Shiraz 2005, Barossa

Classic Barossa Shiraz made by one of Australia's greatest winemakers, Natasha Mooney. This has layers of mulberry, plum and spice as well as complexity and a lingering finish and still manages to keep it all in balance. Would work really well with the Beef.

Bottle £39.00

The Crossings Pinot Noir 2008, Marlborough

A lovely example of Marlborough Pinot Noir, this has youthful bramble and cherry fruit followed by a medium bodied palate with some complexity, velvety tannins, good balance and a long, aromatic finish. Will happily go with both the Duck Liver or the British Cheese Taster.

Bottle £28.50 175ml Glass £7.25

Paul Cluver Noble Late Harvest 2008, Elgin

Complex yet elegant dessert wine made from 100% Riesling and constantly one of the Cape's most awarded wines - recently voted South Africa's best Riesling based dessert wine. Floral notes are evident with hints of ripe peaches.

125ml Glass £9.50



Taster Menu

According to availability, excluding Saturdays.
Please book in advance.

The Taster Menu is designed to be varied and balanced with a clean-cut simplicity.

The menu must be ordered by a complete table, before 9pm.

Seared Scallop,
Potato Cream and Caponata



Pan Roasted Duck Liver,
Poached Prune, Rye Crisp



Fillet of Brill, Creamed Savoy Cabbage,
Confit Tomato



Beef Fillet, Caramelised Vegetables,
Fondant Potato, Truffle Sauce



British Cheese Taster



Pre-Dessert Refresher



A Presentation of Miniature Desserts



Coffee and Petits Fours

£65.00 per person