

Seven Course Tasting Dinner and Italian Wine Selection

Created by Tom Orton

Dishes are created using the finest local seasonal produce and are available as seven courses to make your visit a truly memorable occasion.

Please note this menu is designed for leisurely dining.

Peter has recommended some fabulous Italian wines to accompany this menu – some old favourites and some wonderful new discoveries. We hope you enjoy them.

Chef's Amuse

Goats Cheese Mousse, Beetroot, Hot Balsamic Jelly & Glaze ,
Candied Walnuts, Beetroot Foam.

Pinot Grigio, Rosé, Pure (Veneto)

White Onion Velouté, Truffle Oil, Crispy Shallots Served with a Black Pudding Roll.

Smoked Haddock Cassoulet, with Butter Beans, Leeks, Eden Ivory Cheese, Herb Crumb.

Pecorino, Roccastella, (Le Marche)

Freshly Made Sorbet.

Pan Roast Duck Breast with Fondant Potato, Glazed Baby Heritage Carrots, Carrot & Anise
Purée, Black Pudding Scotch Egg, Buttered Kale, Red Wine Jus.

Soraie, Cecilia Beretta (Veneto)

Selection of cheeses from Appleby Creamery, Pickled Celery, Grape Chutney,
Truffled Honey served with crisp bread.

Moscato d'Asti Fratelli (Piedmont)

Egg Custard Tart, Plum Purée, Hazelnut Praline, Roasted Plum, and Clotted Cream Ice Cream

Tasting Dinner £64.50

Wine Flight £24.75

