

Autumn Tasting Menu

Wine pairings available for purchase on the day, £40

Dish 1

Roasted golden & red
beetroot served with a
cauliflower & fennel purée,
and hazelnut



Pair with

Haselgrove
Sparkling Shiraz Brut
NV | Australia

Dish 2

Smoked haddock chowder
served with crusty
sourdough



Pair with

Pieropan
La Rocca
2023 | Italy

Dish 3

Confit duck leg served with
fondant potato & roasted
carrots with a red wine &
cherry sauce



Pair with

Domaine of the Bee,
The Bee-Side Grenache,
2023 | France

Dish 4

Rosemary, thyme & pepper
infused savory cannoli
stuffed with
your choice of either:



lemon, ricotta & thyme

OR

pumpkin spice

Pair with either

Axel Pauly,
Generations Riesling
2025 | Germany

OR

Istvan Szepsy
Tokaji Furmint
2021 | Hungary

Dish 5

Dark rum & vanilla creme
brûlée, banana bread



Pair with

Chambers Rosewood
Rutherglen Muscat
NV | Australia

