



March 20th Gourmet
Tasting Menu with Optional Wine Pairing
£55pp Or With Wine £85pp

Amuse Bouche

Tandoori Carrot, Golden Raisin Ketchup, Crispy Duck Masala



Entree

Smoked Potato, Wild Garlic & Asparagus



Fish Course

*Pan Fried Turbot, Scallop Taramasalata, Fermented & BBQ Leek,
Sea Herbs*



Main Course

*Thoresby Estate Venison Loin, Caramel Poached Pear, Blue Cheese
Walnuts, Roasted Shallot & Blue Cheese Muffin, Lovage, Celery &
Sour Blackberry Jus*



Crossover Course

Chocolate & Mushroom Tart



Dessert

Our Rhubarb, Our Custard