

Tom's 1st Anniversary



£120pp

Crab Croqueta

romesco sauce

Lyme Bay Pinot Noir Rose



"G&T" Cured Salmon

cucumber, fennel & dill

Picpoul de Pinet



Lyme Bay Scallops

baked in half shell, burnt butter & lime

Touraine Sauvignon Blanc



Poached Halibut

Castlewood & caviar

Castlewood Reserve



Duck

sour cherries, pomme amandine & glazed carrots

Triuno Malbec



Chocolate & Orange Entrment

chocolate, orange & cream

Elysium Black Muscat



"Baron Bigod Finger"

grape chutney & pear

Krohn White Port

