

NINE

Tasty & onion pie, smoked eel, cider & onion soup

Scallop, beef & onion broth, salt baked swede

*(Vermentino di Sardegna Pusole, Italy, 2016)

Tater 'ash with mushroom catsup, bread & butter

*(Quinta dos Carvalhais, Reserva, Dão, Portugal, 2013)

Fried cavolo, Tunworth mousse, truffle

*(Gamay, Domaine de Beudon, Valais, Switzerland, 2014)

Sticky sweetbread, carrot & toasted hazelnut

*(Wunderwerk, Dreissigacker, Rheinhessen, Germany, 2013)

Almond poached cod, buttered leeks, smoked roe

*(Roussette de Savoie, Domaine Giachino, France, 2016)

Middle white ham, celeriac, whey butter sauce

*(Syrah, Brézème, Eric Texier 'Vieille Serine', Côtes du Rhône France, 2015)

Easy peeler with white chocolate & sea buckthorn

*(Malvasia of Crete, Lyrarakis, Greece)

Treacle tart, bergamot jam, clotted cream

£85

*MATCHING WINES

7 glasses

£75

Stitchelton, buttermilk crumpet, onion jam

(Supplement £9)

GOLDEN EMPIRE

Great British Menu 2016

(Supplement £20)

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

