

Curried mussels with spinach & potato
Qupé, Marsanne – Roussanne 2015
Santa Barbara, USA

Tater 'ash with mushroom catsup, bread & butter
Frappato, COS 2017
Sicily, Italy

Smoked Gigha halibut, shrimp & seaweed sauce
Roussette de Savoie, Domaine Giachino 2017
France

Goosnargh duck with lentils, beetroot & sour cherry
San Vicente, Señorío de San Vicente 2006
Rioja, Spain

Easy peeler of sea buckthorn sorbet & white chocolate
Château Laville 2011
Sauternes, France

Forced Yorkshire rhubarb with baked English Custard
Riesling, Cordon Cut, Mount Horrocks 2018
Clare Valley, Australia

£90

MATCHING WINES

6 glasses £75

Baron Bigod cheese with walnut biscuit, truffle & honey
(Supplement £12)

GOLDEN EMPIRE

Great British Menu 2016
(Supplement £20)

