

## SAMPLE TASTING MENU

Mark Greenaway's Eight Course Tasting  
Menu £85pp.

Matched with Wine £55pp.

Matched with Prestige Wine £70pp.

Why not upgrade your bread course to  
Crab on Toast £10pp.

Add fresh Wiltshire Truffle to a main  
course for £15pp.

Tuna | Rice Cracker | Dill  
Beef | Horseradish | Bread

Laminated Brioche  
Whipped Butter | Dill Oil

or

Crab on Toast (£10pp)

Shellfish Butter | Almond Cream | Sourdough

Hand Dived Oban Scallops  
Dashi Broth | Pork Crackling | Sea Vegetables

Roscoff Onion

Lamb Haggis | Turnip Tuille | Potato Mousse

Cod Fillet

Batter Scraps | Peas | Crisp Potato

Cannon Of Cumbria Lamb

Braised Leg "Sandwich" | Nashi Pear | Red Wine  
Jus

Pear "Crumble"

Frozen Shortbread | Vanilla Caramel

Carrot Cake "Tube"

Cream Cheese Ice Cream | Lemon | Walnut