

provender

Please note From 29th December to 1st January 2022 we will be serving only Tasting menu.
A la Carte & Set menu will not be available

Tasting menu

Sourdough bloomer & Maldon sea salted butter 4
Kalamata & gordal olives 5

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Canapés
Hot & cold smoked salmon on brioche with caviar & dill
Crispy panko curry ball & lime leaf & lemongrass mayo
Duck liver parfait, cherry jelly & crispy chicken skin
Riondo Prosecco, Brut, Italy. Fresh, harmonious and fruity with note of Wisteria
Meyer - Fonne, Blanc De Blancs, France, extra brut

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Tempura monkfish, Jerusalem artichoke, lobster bisque & sea aster
Viognier, Domaine de Vedilhan, France. Zesty, orange blossom & orange peel. Crisp & dry
Chablis, Domaine de Vauroux, France. Citrus fruit, well balanced acidity, refreshing minerality

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Seaweed cured poached North Sea cod, crispy layered potatoes, roasted cauliflower & potted shrimp butter sauce
Albarino, Alba Vega, Rias Baixas, Spain. Clean, bright, fresh and intense aromas of fruit and flower
Muscadet, Tradition Domaine De La Combe, France. Crisp & dry

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Mulard duck breast, salt baked purple carrots & baby beetroots, duck leg pie & jus gras
Primitivo, Mucchietto, IGT Del Salento, Italy. Organic, fresh blackberry and cherry, palate is well balanced between the soft tannins and gentle acidity
Lussac - Saint - Emillion 2012, Chateau- Bordeaux, France. Full palate, ripe and soft black fruit, long finish

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Blood orange & grapefruit granita, clotted cream ice cream, lemon thyme oil
Eradus, Sticky Mickey, New Zealand
Sybill Kuntz Riesling 'Scharz' Auslese, Germany. Classic old Riesling characteristics, rich and complex on the palate, flavours of orange peel, tangerine & dried apricot

-Smoked Lancashire, Baron Bigod, Lanark Blue, Cora Linn, Elrich log,
Spiced pear chutney, oat cakes, celery & apple

3 or 5 – 11.5/15

£45 per person
Wine flight £25
Special wine flight £35