

# SAMPLE MENU

Treat from the Kitchen

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Plaice

*Brown Shrimp ~ Curry ~ Cauliflower ~ Grape*

| Sunnyclyff Sparkling Brut, Victoria, Australia |

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Chris' Dish

A dish created in memory of 1873's Head Chef, Chris Essex

*Hog's Pudding ~ Mushroom Ketchup ~ Fried Egg ~ Salami ~ Potato & Truffle  
Terrine*

| Grenache Blanc, Paarl, South Africa |

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Bream

*Saffron Shellfish Bisque ~ Orange ~ Tarragon ~ Olives & Peppers*

| Talmard Macon Chardonnay, Burgundy, France |

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Fillet of Beef

*Oxtail ~ Barbecued Cabbage ~ Onion ~ Hazelnuts*

| Cellar Cal Pla, Priorat, Spain |

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Berry Jelly

*Lemon Posset ~ Meringue*

| Tokaji Aszu, Hungary |

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Warm Chocolate Tart

*Pistachio ~ Honeycomb ~ White Chocolate Ice Cream*

| Rutherglen Muscat, Australia |

Six Course Tasting Menu £95 ~ Wine Flight £55

Please note a service charge is not included