



March Tasting Menu

Served at 7.30pm on every Friday & Saturday in March

Local Venison Carpaccio

Shaved Parmesan, Pink Pepper

Estate Wild Garlic Soup

Crème Fraiche

Smoked Salmon Tartare

Compressed Cucumber, Bisque Vinaigrette

Whitbourne Estate Organic Beef

Creamed Celeriac, Spinach, Boulangère Potatoes, Wild Mushrooms

Bromyard 'Chaser' Brie

Apple Puree, Walnut Bread, Black Grapes

Lime Panna Cotta

Pineapple Tart Tatin

Salted Caramel Ice Cream

£49.50 per person

£90 per person with wine (flight to be confirmed)