



TUDOR
FARMHOUSE

SIX COURSE TASTING MENU

£60

ACCOMPANYING FLIGHT OF SIX WINES

£30 (OPTIONAL)

Chef's special tasting menu is compiled from the very freshest produce and includes an appetiser, 6 courses followed by tea & coffee with petit fours. The menu can be enjoyed with a specially chosen flight of 6 matched wines.

Dorset crab, cabbage, kohlrabi, chicken skin

Tomas Cusine Auxells 2014

Roasted carrot, raisin, lime, nasturtium

Royal Tokaji "The Oddity" Dry Furmint 2014

Roasted cod, hazelnut & truffle pesto, celeriac, hispi cabbage & roasted chicken wings

Chinon Gabare (Famille Grosbois) 2014

Roasted Gloucester Old Spot pork belly, apple purée, turnips, scallops & ginger jus

Barbera Briccotondo "Fontanafredda" 2014

Baked cheesecake, raspberry, lychee

Mt Horrocks Cordon Cut Riesling 2015

Artisan cheeses, savoury biscuits, celery, grapes

Sauternes (Clos Dady) 2011

Coffee or tea with home-made petits fours