FOUR & TWENTY

Tasting Menu

Olives and cured Meats

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Mushroom soup, with Baron Bigod flat bread.

Champagne Constantine Solarris, Champagne, France. 125ml glass

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Four and Twenty pork pate 'cannolli' apple chutney and sticky cider reduction.

Churton Petit Manseng Organic 2019, Marlborough, New Zealand. 100ml glass

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Warm East coast crab, wintertain butter and toasted focaccia

Domaine Aurélien Verdet Chardonnay. Burgundy, France. 125ml glass

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Roast breast Gressingham duck, sticky red cabbage, heritage, beetroot boozy cherries and hasselback potatoes.

Domaine Font de Courtedune Châteauneuf-du-Pape 2021, Rhone Valley, France. 125ml glass

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Pumpkin panna cotta, honey cinnamon ice cream, Westmorland gingerbread crumbs.

Château de Fesles Bonnezeaux 2015, Loire Valley, France. 100ml glass

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Toffee shop treats.

Barbadillo Ataman Vermut. Jerez, Australia, 50ml glass

Food £65
Food and Wine £100

AVAILABLE FROM 23RD OF OCTOBER TO 28TH OF NOVEMBER.