

5 Bells 23rd May Tasting Menu

£60 per person

Accompanying wines £20 per person

Canapés

Ox cheek bon bon, horseradish cream

Leek & gruyere tarts

Thai fishcake, sweet chili

Vermentino, Chevanceau

Starter

Asparagus, wild garlic, gnocchi, chicken skin butter

Grillo 'Vitese', Sicily, Colomba Bianca

Fish

Crab & avocado, salt & pepper salad

Verdeca 'Talo', San Marzano

Main

Venison fillet, mini gamekeeper's pie, crispy potatoes, braised red cabbage, venison jus

Malbec premium, piatelli vineyards, Argentina

Pre dessert

Chefs surprise

Dessert

Chilled chocolate fondant, raspberry coulis, pistachio ice cream

Chateau du Luge, Cadillac, 2011

Cheese £10 per person

Selection of 3 local cheeses, homemade chutney, biscuits, grapes, celery