



THE WILD GOOSE

Tasting Menu

We have partnered up with Fredricks Wine Company Ltd who have perfectly paired each course with specially selected wines from our list, giving you the opportunity to taste wines from some of the best producers in Europe. £65 per person

Course 1

Gougeres with truffle crème fraiche (L'Entente Chardonnay/Viognier)

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Course 2

Crispy Ox tongue, salsa verde (Domaine de la Presidente Cote du Rhone Blanc)

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Course 3

Seabass ceviche, mango, avocado (Wessex Hill English still)

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Course 4

Lamb rump, crispy lamb belly, provincial vegetables, olive tapenade (Les Annereaux Bordeaux and Jesus Madraza Rioja Crianza)

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Course 5

Salted caramel tart, caramelised banana, honeycomb, vanilla ice cream (Les Marlys Rose)

Please be aware all items which are cooked in our fryers may contain traces of allergens. If you have an allergy or dietary requirement, please speak to a member of the team who will be happy to help. Discretionary 10% service charge will be added to all tables