

For the Real Foodies: Seven Course Tasting Menu

For those occasions when only true indulgence will do, we are introducing a fabulous new tasting menu comprising dishes created to offer a light feast of flavour's and texture. A selection of Chef's favourite dishes are brought to your table in small but perfectly formed portions so that you can indulge in an array of dishes but without the penalty of an over tight waistband at the end. Indulge and enjoy.

Amuse Bouche

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Ballontine of Ham Hock

Panco Hen's Egg, Coco Nibs, Pea Purée, Celery Cress

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Frogs Legs

Truffle Potatoes, Fennel, Garlic Foam

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Pork Belly

Confit Roasted Belly, Black Pudding, Garlic, Pears

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Pre-Dessert

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Pannacotta

Sage, Vanilla, Apple

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A Selection of English Cheeses

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Coffee with Homemade Petit Fours

(Five pounds supplement)

Sixty Two Pounds Fifty Pence Per Person

*The New Mill tasting menu is available exclusively to like-minded parties.
This very special menu is not available unless the entire party participate in the experience
10% discretionary service charge will be added to your final bill*