



## TASTING MENU

7 - COURSES                      £95  
WINE FLIGHT                      £50

### Snacks

Smoked Eel & Granny Smith Custard - N25 Caviar  
Cheese Sable - Black Garlic  
Beef Fillet Tart - Marigold

### To follow

**Sourdough Bread** *Pierre Mignon 100ml*  
Amersand Butter - Appetiser

**Wild Mushroom Fricasse** *Sauvignon Blanc 50ml*  
Patrick's Arlington White Egg - Parmesan - Wiltshire Truffle

**Brixham Scallop** *Albarino 75ml*  
Butternut - Yuzu - Pumpkin Seed

**Lightly Smoked Loin Of Venison** *Carignan 75ml*  
Cheltenham Beetroot - Kale - Morteux

**British & French Cheese Plate**  
(Optional Course £14 to share)

**Pre Dessert**  
Rose Geranium - Lychee - Coconut

**Chocolate Delice** *Monbazillac 50ml*  
Clementine - Olive Oil

### To finish

Petit Fours



THE MALVERN HILLS HAVE LONG INSPIRED WRITERS AND COMPOSERS, THEIR QUIET BEAUTY LEAVING A LASTING IMPRESSION. C.S. LEWIS, TOO, FOUND INSPIRATION HERE, HIS FIRST VISION OF NARNIA SPARKED BY A GAS LAMP GLOWING THROUGH THE SNOW ON A WINTER'S EVENING. LIKE LEWIS, WE INVITE YOU ON A JOURNEY—ONE THAT TAKES YOU THROUGH THE HEART OF MALVERN, WITH A TASTING MENU CRAFTED FROM THE FINEST PRODUCE SOURCED LOCALLY WHERE POSSIBLE, EACH DISH A STEP INTO THE LANDSCAPE THAT INSPIRED SUCH TIMELESS STORIES.