

TRESHAM RESTAURANT

DINNER MENU

Executive Head Chef Martin Allen and his talented team welcomes you at Tresham Restaurant for the 7 courses tasting menu experience, expertly paired with our tasting wine flight selection.



7 COURSE TASTING MENU $\pounds 105$

Jerk Glazed Pork Cheek

Sweet Potato Fondant, Sultana Compote

Maple Glazed Celeriac

Kale, Blue Cheese, Tarragon

Free Range Duck

Confit Duck Leg Pastille

Truffle Polenta

Beetroot & Garlic Emulsion

45 Day Dry Aged Hereford Fillet of Beef

Shallot Puree, Parsley & Smoked Garlic, Stout

Hazelnut Mousse

Almond Brownie, Salted Hazelnut, Chocolate Ganache

Mango Bavarois

Sugared Cinnamon Shortbread, Italian Meringue, Raspberry Coulis

Coffee & Petit Fours

A discretionary 10% service charge will be added on your final bill.

Please advise a member of our restaurant team if you have any allergies or dietary requirements.

Our dishes may contain nuts.



5 Glass Tasting Wine Flight £65

Riesling, Dr Ernest Loosen - Mosel, Germany 75ml Albariño, Alba Vega - Rias Baixas, Spain 75ml Cramele Recas 'Lautarul' Pinot Noir, Banat, Romania 75ml Château Moulin de Mallet, Bordeaux Blend, Bordeaux, France 75ml Conte Bunis, Moscato D'Asti - Piemonte, Italy 75ml

Sommelier Selected Wines By The Glass

175ml 250ml Laurent-Perrier Cuvée' Rosé - Tours-sur-marne, France 003 (125ml)£28 Strawberries, Raspberries, Wild Cherries Sancerre 'Le Perrier,' Domaine Thomas - Loire, France £18 £24 223 Melon, Citrus, Floral, Honey Mersault, Domaine Bernard Michelot - Burgundy, France 221 $\pounds44$ £58 Honey, Nougat, Lime Cœur de Grain Rosé, Domaines Ott Clos Mireille - Provence, 305 £21 £28 France Peach, Redcurrant, Cardamom Telegramme, Châteauneuf du Pape, Domaine Brunier -Rhone, 138 £32 £42 FranceCoffee, Smoke, Red Berries Amarone della Valpolicella, Giuseppe Lonardi - Veneto, Italy £36 147 £48 Cassis, Raisin, Wild Berry