

# *Tickton Cyrange*

## BLOOMSBURY ROOM

### SAMPLE TASTING MENU

OUR DINING ROOM IS INSPIRED BY THE BLOOMSBURY SET. A GROUP OF WRITERS, INTELLECTUALS, PHILOSOPHERS & ARTISTS, THEY BELIEVED IN CREATIVITY, INNOVATION & BEAUTY, BUT IT IS THEIR SENSE OF FUN & FREEDOM THAT WE ARE MOST DRAWN TO.

Little snacks;

Ox tongue croquette, carrot kim chi

King Cole cheese tartlet

Blackberry & pine cured trout

-

Smoked baby beetroot, goat curd, radicchio, dandelion root

**Laureatus Lias, Albarino, 2013, 100ml**

-

Pan seared pigeon breast, celeriac, blackberry, hazelnut

**Vigneto Fracia Valtellina Superiore, 2017, 100ml**

-

East coast crab, squid ink, samphire, smoked creme friache

**Cuvee vegane, Pinot blanc, 2019, 100ml**

-

Dry aged beef ribeye, dripping hollandaise

**Monte Garbi, Valpolicella Ripasso, 2019, 100ml**

-

Yuzu curd, blood orange sorbet, granola

**Yuzu Sake, 50ml**

-

Dark chocolate, miso, buttermilk

**Duke of Clarence, Maderia, 50ml**

7 Courses - 70

Wine flight - £45

Additional cheese course - 12.95

A glass of Quinta do Noval LBV port - 5.50

Coffee & Tickton truffles - 5

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE TALK TO YOUR WAITER.