



**ADNAMS.**  
SOUTH WOLD



12<sup>th</sup> November 2026  
Tasting Menu

Canapés

Crab tartlet, sea buckthorn, fennel, keta caviar  
Baron Bigod choux, caramelised onion, walnut (n)  
Pork belly, black pudding, Adnams Wild Wave Cider, tapioca  
*Adnams Crémant de Limoux, 2023, Maison Antech*

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Hand-dived Orkney scallop, cauliflower textures, hazelnut, apple (n)  
*Champagne Virginie T. Transmission NV*

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Halibut, confit leek, Champagne Virginie T velouté, cockles and mussels, samphire  
*Pouilly-Vinzelles Les Quarts, Domaine Laurent Cognard, 2020*

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Mushroom consommé, brown butter brioche, girolles (v)  
*Meursault, Domaine Matrot, 2023*

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Roast duck fillet, quince purée, glazed chicory, bitter leaf, juniper jus  
*Le Terroir, Château Beauchêne Magnum, 2021*

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Chocolate mousse, malt barley, blackberry, vanilla  
*Adnams Reserve Port, Quinta do Crasto, NV*

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Petit fours

**£150 per person**

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian.