



THE CLIPPER RESTAURANT

TASTING MENU

Oyster Bar on Arrival

Pommery Brut Royal NV

Poached Native Lobster

Hand Picked Devon Crab, Avocado, Wasabi Crème Sauce, Nasturtium leaves

Chablis, Domaine Dupré. Burgundy France

Slow Cooked Duck Egg

Asparagus, Confit Duck, Hazelnuts

Gruner Veltliner, Crazy Creatures Weingut Malat. Kemstral Austria

Fillet of Hereford Beef

Braised Morels, Smoked Bone Marrow & Red Wine Sauce

Margaux, Château Pavil de Luze. Bordeaux France

English Rhubarb

Chiltern Farm Honey Cremoux, Pistachio Parfait

Sauternes, Château Le Juge Les Mingets. Graves

Oxford Blue

Spiced Mango, Walnut Cake Loaf

Boschenal Vin D'or Stellenbosch South Africa

Coffee, Tea and Petit Fours