

8 MOMENTS

Tasting Menu at £90 per person

/ To be enjoyed by the entire table /

Wine Pairing at £65 per person

*(All wines are served at 100ml:
dessert wine 50ml)*

Scottish langostine, lime, tomato

Sancerre Rosé 2023, Hubert Brochard - Organic Practises



Greenstraight scallop, garlic, potato

Reyneke Estate Sauvignon Blanc 2024, Stellenbosch



Cornish red mullet, miso char siu

Domaine Fichet, Mâcon-Villages, Burgundy, 2022



Duck breast, Thai peppercorn, cauliflower

DELARA, Montebaldo Bardolino DOC, Veneto, Italy, 2022



Lamb cutlet, feta, plum

Jean Luc Colombo, Cotes du Rhone Les Abeilles Rouge 2021



Wagyu sirloin, fig, ras el hanout aubergine

Château Musar 2020 Hochar Père et Fils Red, Bekaa Valley, Lebanon



Pre-Dessert



Lemon posset, shortbread, yoghurt

Domaine des Baumard, Côteaux du Layon, Carte d'Or, Loire

Please notify us of any allergies; our descriptions do not include all ingredients.

We cannot guarantee our menus to be 100% allergen free

Tasting menu can only be adapted to pescatarian | meat | gluten free version with 48h notice.

This change is for a complete table

Please note, this is a SAMPLE MENU only

Our tasting menu changes very often