

ST BARTS

Duck Liver Parfait
Mushrooms & Roasted Yeast

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House Bread & Butter

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Cheese & Onion

*Roasted onion chowannushi, Lincolnshire Poacher cheese & wild garlic relish
Ktima Ligas, 'Assyrtiko Barrique' 2021*

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Monkfish, Flamingo Pea Miso & British Citrus

*Cornish Monkfish glazed in our house miso, barbecued & served with a preserved citrus sabayon sauce
Domaine Overnoy, Savagnin Ouillé 2019*

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Highland Beef & Seaweed

*Aged Highland beef cooked over coals, served with; sea lettuce, dulse, samphire & a bone marrow sauce
Zorah Heritage Sireni 2020*

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Black Koji & Barley

*Our take on a chocolate tart using only British ingredients
Domaine de Rancy, Rivesaltes 1992*

Optional Wine Pairing

