

ST BARTS

Duck Liver Parfait
Mushrooms & Roasted Yeast

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House Bread & Butter

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Clams, Mylor Prawns & Preserved Peppers
Mahogany clams with mylor prawns, a smoked mussel set cream & a nardello pepper dressing
Domaine Bohn, 'Schieferberg' Riesling 2021

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Cheese & Onion
Roasted onion chowanmushi, 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

