

MUSSELS

steamed mussels, fennel pollen, kohlrabi, chicken sauce
Chardonnay Reserva, Apaltagua, San Antonio, Chile

TART

red radicchio, shimeji mushroom, pine nuts, Brillat Savarin
Muscadet Fief de la Brie, Loire Valley, France

LAMB

braised Burghley lamb neck, whisky sauce, radish & pea shoot
Borgognone Pinot Noir, Vignerons de Buxy, Bordeaux, France

HALIBUT

Isle of Gigha halibut, ox cheek tortellini, smoked aubergine
Macon Blanc Villages, Domanine Perelles, Burgundy France

DUO OF BEEF

braised Jacob's Ladder, fillet, Pomme Anna, cavolo nero
St. Emilion, Château Croix Blanche, Bordeaux France

PARFAIT

coconut parfait, mango & coconut salsa
Muscat de Beaumes-de-Venise, Domaine Durban, Rhone France

CHEESE

Stinking Bishop, quince, fruit bread, honeycomb
Ferreira Dona Antonia, Vintage Porto 20y, Portugal

Tasting Menu 85

With selected Sommelier wine pairings 135

The menu is designed to be enjoyed by the entire table

*Please inform us before placing your order about any allergies, intolerances or sensitivities.
10% optional service charge will be added to your bill. VAT inclusive*

