



Tasting Menu

6 courses / £45 per person

SEA URCHIN BURRATA

SARDINIA SEA URCHIN & BURRATA,
SOURDOUGH BREAD & CAPEZZANA OLIVE OIL

MAZZARA DEL VALLO PRAWNS CARPACCIO

PONZU, SAMPHIRE, FRESH BLACK TRUFFLE SHAVINGS

SEACUTERIE, GHERKINS & SOURDOUGH

CURED & SMOKED TROUT, MONKFISH GUANCIALE,
TUNA VENTRESCA

GRILLED FISH SAUSAGES

CELERIAC, DRY-AGED FISH SAUSAGES,
BLACK ONION JUS

TUNA CHEESE BURGER & SMOKED SWORDFISH BACON

AGED BLUEFIN TUNA, SMOKED SWORDFISH

LIQUORICE & CHOCOLATE SANDWICH

OVALTINE ICE CREAM

ALLERGEN INFORMATION: If you have any questions about allergens, please ask a member of staff about your requirements

A discretionary 12.5% will be added to your bill



Drinks Pairing

6 drinks / £35 per person

FREREJEAN FRÈRES - 125ml

A 50/50 BLEND OF CHARDONNAY AND PINOT NOIR, THIS ELEGANT CHAMPAGNE HAS BEEN AGED FOR FIVE YEARS WITH ONLY A LOW DOSAGE SUGAR ADDED. EXPRESSIVE NOSE OF DRIED FRUIT, HONEY AND ALMONDS, PRODUCES FLAVOURS OF APPLES & PEARS.

DOMAINE LA CROIX GRATIO PICPOUL 2019 - 175ml

FRENCH ORGANIC AND BIODYNAMIC WHITE WINE, TASTEFUL AND ROUND.

IOIMER KAMPTAL RIESLING 2020 - 175ml

GERMAN WHITE WINE, MEDIUM DRY. DELICATE AND BALANCED BY CRISP ZIP, COMPLETED BY LIME AND FLORAL NOTES.

LE POLE BARBERA D'ASTI - 175ml

ITALIAN FULL BODY RED WINE. JUICY, RED FRUITS AND SWEET VANILLA AROMAS.

ISAAC CRAFT BEER - 330ml

THIS FRESH CRAFT BEER IS MADE FROM RAW WHEAT AND FLAVORED WITH CORIANDER AND ORANGE ZEST FROM HAND-PEELED ORANGES GROWN ON AN ORGANIC FARM IN PUGLIA.

SWEAT PORTLAND - 70ml

A TWIST OF ESPRESSO MARTINI, WITH NOTES OF CHOCOLATE, FINISHED WITH A BEAUTIFUL HINT OF BAILEYS.

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