

## Restaurant 263

*Eight Course Taster Menu £60*

*Wine Pairing Available £40*

### Selection of Snacks

Terras D'uva, Vinho, Portugal

### Potato/Leek/Hay

### Bread & Butter

Casa Santiago, Sauvignon Blanc, Chile

### Mackerel/Cucumber/Kohlrabi/Seaweed Dashi

Berico, Pinot Grigio Rose, Veneto (V)

### Lamb Belly/Broad Bean/Radish

### Fresh Bread and Flavoured Butter

Berico, Cabernet Sauvignon, Veneto

### Chicken Wing/Wild Garlic/Red Pepper

Viognier,, Toscana, Italy

### Beef or Lamb or Cod

### Salsify/Potato/Leek

Rivarey, Rioja Crianza, Spain

I Prandi, Chardonnay, Italy

### Lemon/Wild Berries

### Rhubarb/Cherry Blossom

Waters Edge, White Zinfandel, USA

### Petit Fours

Menu can be subject to change  
Please let the waiting staff know about any food allergies or dietary requirements when ordering.

## Restaurant 263

*Eight Course Taster Menu £60*

*Wine Pairing £40*

*Vegetarian/Vegan*

### Selection of Snacks

Terras D'uva, Vinho, Portugal

### Potato/Leek/Hay

### Bread & Butter

Casa Santiago, Sauvignon Blanc, Chile

### Tofu/BBQ Kohlrabi/Herb Emulsion

Berico, Pinot Grigio Rose, Veneto

### BBQ Carrot/Sunflower Seeds/Whipped Cheese

### Fresh Bread and Flavoured Butter

Berico, Cabernet Sauvignon, Veneto

### Ricotta & Basil Agnolotti/Broad Bean/Leek and Miso

Viognier,, Toscana, Italy

### Cauliflower Steak

with

### Salsify/Potato/Leek

I Prandi, Chardonnay, Italy

### Lemon/Wild Berries

### Chocolate/Berries

Waters Edge, White Zinfandel, USA

### Petit Fours

Vegan Option Available On Request. Menu can be subject to change.  
Please let the waiting staff know about any food allergies or dietary requirements when ordering.