

FEAST

45 per person

Nocellara Olives, Burnt Jalapeño Butter Smoked Chex Mix

_

Cornish Octopus, Cucumber + Burnt Grape Salad, Thai Green Curry, Cashew Smoked Cauliflower, Sweet Potato, Pickled Red Cabbage, Polenta, Pepitas Barbecued Carrot, Walnut, Caramelised Yogurt, Chimichurri Sourdough Focaccia

-

Hereford Cross Sirloin, Rendang, Grilled Bone Marrow, Charred Pineapple French Fries, Black Garlic Amino Butter Baby Gem, Miso Caesar, Parmesan, Pangratata

_

Charred Lime + Rosemary Polenta Cake, Beetroot Ganache, Elderflower + Apple Sorbet Burnt Basque Cheesecake, Sichuan Strawberries, Rhubarb, Orange

Tea + Coffee

-

Classic Wine Pairings | 31 Coravin Wine Pairings | 39

Please note that we require the entire table to participate in our feasting menu.

A discretionary 12.5% service charge is added to all bills when dining. Please let our team know if you have ε allergies or dietary requirements. Card payments only.