

# 'SMITHS'

**Eight course tasting menu £55**

**Add : Sommelier's Wine Pairings £30**

**Steak tartare, kimchi, peanuts, jasmine tea stained egg, Sriracha**

**Amano, Rosé, Puglia, Italy 2015**

**Scorched mackerel, watercress mayo, rhubarb, Monk's beard**

**Vesevo, Beneventano Falanghina, Campania, Italy 2015**

**Chargrilled Wye Valley asparagus, Parma ham, truffle, smoked almonds**

**David Moret, 'Le Grande A' Aligote, Burgundy, France 2014**

**Pan-fried foie gras, kumquats, wood blewits, liquorice, gingerbread**

**Valentin Bianchi, late harvest Semillon, Mendoza, Argentina 2013**

**Roasted cod loin, burnt leeks, Cornish mussels, smoked eel, N'duja**

**Poggio al Tesoro, Vermentino, Bolgheri, Tuscany 2015**

**Cornish lamb rack, green tomatoes, girolles, black olive, tomato pesto**

**Malbec, Kaiken reserve, Mendoza, Argentina 2015**

**Pre-dessert**

**Pineapple carpaccio, coconut, rum, lemon verbena**

**Glen Carlou, The Welder, Parri, South Africa 2013**

**Our tasting menu is designed to be taken by the whole table, maximum 8 people.**

**Last orders for the tasting menu are 2pm lunchtimes and 9.00pm dinnertimes.**

**Not all ingredients are listed, if you have any allergies or dietary requirements, please speak to a member of staff.**

**A discretionary 12.5% service charge will be added to your bill.**