



TASTING MENU

Monday – Sunday 6pm to 9.30pm

Five courses £85 per person

Isle of Orkney Scallop, duxelles of wild mushrooms, madeira, Jerusalem artichoke, vanilla

Classic Wine Pairing: Ramos Pinto, Duas Quintas Branco, Douro, Portugal, 2023

Premium Wine Pairing: Chardonnay, Bakestone Cellars, North Coast California, USA, 2021

Steak tartare, pickled onion, chive crumb, smoked dressing

Classic Wine Pairing: Brouilly, Lathuilière-Gravallon, Beaujolais, France, 2022

Premium Wine Pairing: Domaine Chevalier, Ladoix, Côte de Beaune, France, 2022

Cornish fillet of cod, casserole of mussels, coco beans and sea vegetables

Classic Wine Pairing: Cantina Mesa, Vermentino di Sardegna, Italy, 2022

Premium Wine Pairing: Henschke, Julius, Riesling, Eden Valley, Australia, 2022

Saddle of Denbighshire venison, simply roasted, Roscoff onion, creamed spinach, Morello
cherry

Classic Wine Pairing: Château de Cèdre, Cahors, France, 2020

Premium Wine Pairing: El Grillo y la Luna, Grillo, Somontano, Spain, 2015

Orange, lemon and yuzu biscuit

Classic Wine Pairing: Ortega, Late Harvest, Linden Estate, Berkshire, England, NV

Premium Wine Pairing: Sauternes, Château Briatte, Bordeaux, France, 2020

Selection of British & European artisanal cheeses

(5 pieces, £15 supplement as an additional course)

*Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of homemade petit fours at 7.95
per person*

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box

Please speak to a member of staff before ordering if you have any allergies or intolerances. A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.