

CHEF'S TASTING MENU

The Tasting Menu has been created so you can enjoy smaller portions of our Chef's favourite dishes
The menu is for the whole table - last orders for the Tasting Menu 1.30 lunch - 21.30 dinner

Seventy-Eight Pounds

Fifty Pounds per person for our suggested wine pairing

Ninety-Five Pounds per person for our selected premium wine pairing

PORT AND LIVER PARFAIT, CAULIFLOWER AND COMTE ESPUMA
Bacon, Olive, Tomato

BARBARY DUCK BREAST
Honey and Soy Glaze, Szechuan Granola

Vin de France, Jean-Michel Stephan, Côte-Rôtie

CEVICHE OF ORKNEY SCALLOPS
Radish, Spiced Cauliflower, Ewe's Curd, Kaffir Lime, Chilli

Riesling Kabinett Trocken, Weingut Wittmann, Westhofener, Rheinhessen

SIRLOIN OF BEEF
Beef Tomato, Mustard, Puy Lentils, Snails, Ox Cheek & Tongue Pie

Malbec, Clos la Coutale, Cahors

ROQUEFORT
Pistachio, Cherry, Walnut

Special Mead, Biddenden Vineyards

AVOCADO PANNACOTTA
Dark Chocolate, Lime

BLOOD ORANGE PARFAIT
Liquorice, Sherbet

Moscato, Dindarello, Maculan, Veneto

SELECTION OF PETITS FOURS

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

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

All indicated prices are inclusive of 20% VAT