

## 5 COURSE TASTING MENU

£59 per person

£30 per person for our suggested wine pairing

We have introduced our new 5 course Tasting menu to allow you to enjoy smaller portions of some of our more seasonal dishes. The menu is for the whole table

Available Lunch until 1.30pm & Dinner until 7.30pm, Wednesday - Saturday

### SELECTION OF BREAD

#### ONION BAHJI

Minted Yoghurt

#### CITRUS CURED WILD SEA BASS

Cornish Crab, Red Cabbage and Peanut 'Slaw', Chard Lime, Smoked Goats Curd

*Pinot Bianco, Goriška Brda, Quercus, Slovenia*

#### GRASS FED 50 DAY AGED SIRLOIN OF BEEF

Smoked White Onion, Braised Short Rib, Sauce Soubise, Artichoke, Penny Bun Mushroom

*Teroldego Rotaliano Riserva, Mezzacorona, Trentino*

#### CHEESE COURSE

Truffled Waterloo, Roast Fig

*Sandeman LBV, Portugal*

#### RASPBERRY SOUFFLE

Raspberry Sorbet, Caramelized White Chocolate Sauce

*Black Muscat 'Elysium', Andrew Quady, California, U.S.A.*

### SELECTION OF PETITS FOURS

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