

## 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

### SELECTION OF BREAD

#### ONION BAHJI

Minted Yoghurt

#### SMOKED MACKEREL PATE

Wasabi, Raw Kohlrabi, Compressed Cucumber, Crisp Bread

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

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

### CHEESE COURSE

#### KENTISH RASPBERRY SOUFFLE

Raspberry Sorbet, Caramelized White Chocolate Sauce

### 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