

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

Available Lunch until 1.30pm & Dinner until 8.30pm, Wednesday - Saturday

78 per person

55 per person for our suggested wine pairing

SELECTION OF BREAD

SHAVED FOIE GRAS

Rhubarb, Almonds, Szechuan Granola

Sauternes, Bordeaux, Chateau Laville, France

NATIVE LOBSTER 'COCKTAIL'

Poached Tail, Claw Salad, Buttermilk, Truffle, Creamed Raw Tomato

Grande Passolo Chardonnay, Angelo Rocca & Figli, Piemonte

AGED SIRLOIN OF BEEF

Potato and Thyme, Ox Cheek Roscoff Onion, Braised Jacobs Ladder, Horseradish

Reserve du Couvent, Chateau Ksara, Bekaa Valley, Lebanon

BARKHAM BLUE

Apple Millie Feuille

10-Year-Old Tawny Port, Sandeman

PANNACOTTA

Cereal Milk, Lemon, Meringue

Pajzos Tokaji 5 Puttonyos, Hungary

BLACK FOREST GATEAUX SOUFFLE

Chocolate Sorbet, Cherry Sauce

Elysium Black Muscat, Andrew Quady, California

PETITS FOURS