

Chef's Tasting Menu

The tasting menu is for the whole table

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

78.00 per person

55.00 per person for our suggested wine pairing

SELECTION OF BREAD

SHAVED FOIE GRAS

Peach, Almonds, Szechuan Granola

Riesling Kabinett, Weingut Balthasar Röss, Schützenhaus, Rheingau

NATIVE LOBSTER 'COCKTAIL'

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

Pinot Blanc & Pinot Gris Reserve, New Hall Vineyards, Purleigh, Essex

DRY AGED DEXTER BEEF RIB EYE

Braised Shank and Thyme Pasty, 'Beef Tomato', Basil Pesto, Smoked Potato

Reserve du Couvent, Chateau Ksara, Bekaa Valley, Lebanon

BARKHAM BLUE

Apple Millie Feuille

Tokaji 5 Puttonyos, Pajzos, Tokaj, Hungary

LEMON AND BLACKCURRANT

Curd, Mousse, Sponge

Akashi-Tai Ginjo Yuzushu, Hyogo, Japan

RASPBERRY SOUFFLE

White Chocolate and Bay Sauce, Raspberry Sorbet

Antheres, Aglianico Liquoroso, Mastroberardino, Irpinia, Italy

PETITS FOURS