

chef's tasting menu

Stone Bass Ceviche,

soused cucumber, frozen horseradish, cashew nuts

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Pot Roast Boned Quail,

confit leg 'bon-bon', yogurt, grilled padron pepper, nduja

Zu Tisch Rot Blaufränkisch/Zweigelt/St Laurent, Andreas Gsellmann, Burgenland, Austria

Seared Hand Dived Scallop,

Jerusalem artichoke, truffle cream

Semillon/Vermantino/Muscat/Viognier, Sigurd Wines, Clare Valley, South Australia

Fillet of Scottish Beef,

soy braised short rib, caramelized cauliflower, choy sum, peanut, mushroom soy cream sauce

'Cordelia' Côtes-du-Rhône Villages, Domaine Clavel, Chusclan, Southern Rhône

or

Stuffed Fillet of Lemon Sole,

prawn mousse, Devon palourde clams, citrus braised endive, chive beurre blanc

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China

Baked Winslade Cheese,

pickles, saucisson, crouton

Amontillado Sherry, el Puerto de Santa María, José de la Cuesta, Andalucia, Spain

Lemon,

curd, sponge, espuma

Roast Banana Soufflé,

dark chocolate sorbet

Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary

coffee, tea & sweet treats

95 pp

65 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 - 1.30 & dinner 6.30 - 8.30 | Wednesday – Saturday**