

chef's tasting menu

Hand Dived Scallop,

gooseberry, almond, radish

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Smoked Duck Breast,

confit leg, sweetcorn, chili

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

Roast John Dory

heritage carrot, cumin cream risotto

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

Château Cissac, Cru Bourgeois, Haut Medoc, France

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

Roquefort Papillon Black Label

parkin cake, walnut ketchup

Kopke Fine White Port, Douro, Portugal

Lemon,

curd, sponge, espuma

Blackberry Crumble Soufflé,

caramelized apple sorbet, vanilla custard

'Elysium' Black Muscat, Andrew Quady, California

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**