

## **chef's tasting menu**

### **Table Snacks**

#### **Red Pepper and Basil Focaccia**

#### **Bass Ceviche,**

soused cucumber, frozen horseradish, cashew nuts

*'Rag and Bone' Riesling , Smalltown Vineyards, South Australia*

#### **Confit Duck,**

five spiced 'eggy bread', smoked duck, parfait, remoulade, white peach

*Les Pivoines, Beaujolais Villages, Maison Boutinot*

#### **Cornish Lobster,**

tagliatelle, summer truffle, 'carbonara sauce', soft herbs

*'Aiora' White, Moschopolis Winery, Thessaloniki, Greece*

#### **Fillet of Scottish Beef,**

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

*Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont*

or

#### **Stuffed Fillet of Lemon Sole,**

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

*Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain*

#### **Époisses,**

pickles, saucisson, crouton

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

#### **Piña Colada Granita,**

pistachios, compressed pineapple

#### **Raspberry Soufflé,**

crumble, raspberry sorbet, vanilla and raspberry sauce

*'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**