

chef's tasting menu

Hand Dived Scallop

gooseberry, almond, radish

'Trač' Gewürztraminer, Vinarija Dalia, Negotin Valley, Serbia 2022

Smoked Duck Breast

confit leg, sweetcorn, chili

Argaman, Levant, Segal, Judean Hills, Israel 2022

Native Lobster Crumpet

`cocktail', dill, english gem

Semillon/Vermentino/Muscat/Viognier, Sigurd Wines, Clare Valley, South Australia 2022

South Downs Lamb

loin, breast, samosa, pickled fennel, ricotta

Pinot Noir, Willamette Valley, Joel Gott, Oregon, USA 2024

or

Soy Poached Halibut

shimeji mushroom, prawn dumpling, hot and sour cabbage

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China 2020

Dolcelatte

quince, crisp focaccia, nasturtium

Kopke Fine White Port, Douro, Portugal N.V.

Lemon

curd, sponge, espuma

Raspberry Soufflé

raspberry sorbet, white chocolate and bay

Cabernet Franc Ice Wine, Inniskillin, Ontario, Canada 2019

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**