

chef's tasting menu



Stone Bass Ceviche,

soused cucumber, frozen horseradish, cashew nuts

'Rag and Bone' Riesling , Smalltown Vineyards, Eden Valley, South Australia

Pot Roast Boned Quail,

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

Les Pivoines, Beaujolais Villages, Maison Boutinot

Seared Hand Dived Scallop,

Jerusalem artichoke, truffle cream

'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Fillet of Scottish Beef,

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

Côtes-du-Rhone Premier Terroir, Chateau Beauchene, Orange, Southern Rhône

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, Andalucia, Spain

Lemon,

curd, sponge, espuma

Raspberry Soufflé,

crumble, raspberry sorbet, vanilla and raspberry sauce

Cabernet Franc Ice Wine, Inniskillin, Ontario, Canada

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**