

chef's tasting menu

Cornish Crab,

ugni blanc, ginger, pink peppercorn

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

Confit Chicken and Tarragon Ballotine,

ventreche bacon, apricot, graceburn, heritage tomato, basil pesto

'Calusari Reserva' Chardonnay/Fetească Regală, Cramele Recas, Banat, Romania 2022

Roast Monkfish in Nori,

sushi rice, prawn gyoza, mooli

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

Aged Fillet of Scottish Beef,

jacob's ladder, celeriac remoulade, chimichurri

Argaman, Levant, Segal, Judean Hills, Israel 2022

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**

meat free and vegan menus available on request