

5 COURSE TASTING MENU

£59 per person

£30 per person for our suggested wine pairing

We have introduced our new 5 course Tasting menu to allow you to enjoy smaller portions of some of our more seasonal dishes. The menu is for the whole table

Available Lunch until 1.30pm & Dinner until 7.30pm, Wednesday - Saturday

SELECTION OF BREAD

PRE STARTER

CITRUS CURED WILD SEA BASS

Cornish Crab, Red Cabbage and Peanut 'Slaw', Chard Lime, Smoked Goats Curd

Pinot Bianco, Goriška Brda, Quercus, Slovenia

AGED SCOTTISH SIRLOIN OF BEEF

Oxtail Ravioli, Confit Egg Yolk, Beef Shin & Roots Hot Pot, Wild Mushroom Cream

Teroldego Rotaliano Riserva, Mezzacorona, Trentino

CHEESE COURSE

Truffled Waterloo, Roast Fig

Sandeman 10yr, Portugal

ROAST BANANA SOUFFLE

Kalamansi Sorbet, Caramelized White Chocolate Sauce

Tokaji 'Late Harvest Cuvee', Sauska, Hungary

SELECTION OF PETITS FOURS

allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT