

December Short Tasting Menu

Table Snacks and Bread

Stuffed Rabbit Saddle

ventreche bacon, fig chutney, beetroot, red wine jus

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

Cured Loch Duart Salmon

dill tart, whipped cream cheese, keta, granny smith

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Roast Free Range Chicken Breast,

cavolo nero, parmesan gnocchi, truffle chicken velouté

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

or

Pan Fried Atlantic Cod

shellfish bisque, mussels & squid, butterbeans

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

Roquefort Papillon Black Label

parkin cake, walnut ketchup

Blackberry Crumble Soufflé,

caramelized apple sorbet, vanilla custard

'Elysium' Black Muscat, Andrew Quady, California

48 pp

40 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 – Friday**