

February Short Tasting Menu

Table Snacks and Bread

Seafood and Kafir Lime Bisque,

sesame prawn toast, toasted peanuts

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Pot Roast Boned Quail,

nduja, confit leg, yogurt, grilled padron

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

Treacle Cured Rump of Scottish Beef,

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

'Cordelia' Côtes-du-Rhône Villages, Domaine Clavel, Chusclan, Southern Rhône

or

Roast Monkfish,

mussels, leek, braised ratte potato, dulce

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

Baked Winslade,

pickles, saucisson, crouton

Roast Banana Soufflé,

dark chocolate sorbet, kahlúa cream

Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary

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**