January Short Tasting Menu

Table Snacks and Bread

Spiced Butternut Soup,
pearl barley, guinea fowl, yogurt
'Calusari Reserva' Chardonnay/Fetească Regală, Cramele Recas, Banat, Romania

Tuna Tartare,
smoked almonds, grapefruit, sesame, avocado
Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Slow roast pork belly,
wild mushroom orzo, hen of the woods, chard
Pinot Noir, Willamette Valley, Joel Gott, Oregon, USA

or

Roast Monkfish,
mussels, leek, braised ratte potato, dulse
'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China

Roquefort Papillon Black Label,
parkin cake, walnut ketchup

Vanilla and Rhubarb Cheesecake,
stewed rhubarb, ginger, ripple ice cream
'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