

Short Tasting Menu



Table Snacks

Red Pepper and Basil Focaccia

Smoked Salmon and Lime Crème Fraiche Terrine, - 2019

horseradish cream, fried mussels, melba toast

'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Confit Duck and Peach,

five spiced 'eggy bread', smoked duck breast, parfait, celeriac remoulade

'Rag and Bone' Riesling, Smalltown Vineyards, Eden Valley, South Australia

Roast Rump of Beef, - 2012

rosemary scented layered potatoes, Kentish blue cheese beignet, creamed celeriac, red wine and bone marrow jus

Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Stuffed Fillet of Lemon Sole

prawn mousse, clams, citrus braised endive, chive beurre blanc

Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain

Baked Époisses,

pickles, saucisson, crouton

Cherry and Pistachio 'Trifle', - 2012

mascarpone jelly, raspberry sorbet, almond brittle, pistachio sponge

'Elysium' Black Muscat, Andrew Quady, California

48 pp

25 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**