

## Short Tasting Menu



### Table Snacks and Bread

**Pecorino and Dill Tart, - 2007**

cured sea bream, almond, confit lemon, capers

*'Aiora' White, Moschopolis Winery, Thessaloniki, Greece*

**Slow Cooked 'Berkshire' Ham Terrine, - 2006**

puy lentil salad with Kentish apples and cornichons, grain mustard dressing

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

**Assiette of 'Kentish' Lamb, - 2008**

roast rump, herb crusted slow braised breast, moussaka of shoulder, garlic purée, olive jus

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

or

**Roast Monkfish Tail,**

mussels, creamed leek, butter braised ratte potato, fish cream sauce

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

**Époisses,**

pickles, saucisson, crouton

**Taste of Blueberry, - 2007**

blueberry delice, mascarpone and blueberry terrine, pavlova, blueberry bellini

*'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**