

## March Short Tasting Menu



### Table Snacks and Bread

#### **Stone Bass Ceviche,**

soused cucumber, frozen horseradish, cashew nuts

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

#### **Crisp Hen's Egg,**

chorizo jam, smoked potato, dill

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

#### **Treacle Cured Rump of Scottish Beef,**

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

*Côtes-du-Rhone Premier Terroir, Chateau Beauchene, Orange, Southern Rhône*

or

#### **Pan Fried Skrei Cod,**

romesco sauce, rose harissa, calçots

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

#### **Époisses,**

pickles, saucisson, crouton

#### **Roast Banana Soufflé,**

dark chocolate sorbet

*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**