

## March Short Tasting Menu



### Table Snacks and Bread

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

soused cucumber, frozen horseradish, cashew nuts

*Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile*

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

chorizo jam, smoked potato, dill

*'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

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

romesco sauce, rose harissa, calçots

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

#### **Baked Vacherin Mont d'Or,**

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**