

November Short Tasting Menu

Table Snacks and Bread

Truffled Jerusalem Artichoke Soup,

winter wild mushrooms, smoked chicken, Wigmore cheese

'la Combe de la Lune' Côtes-du-Rhône, Domaine les Deux Cols, Southern Rhône

Cornish Crab and Octopus,

roast tomato, chorizo jam, baked capsicum

Cotes de Provence Rosé, Cave Saint-Roch les Vignes, Provence, France

Roast Free Range Chicken Breast,

cavolo nero, parmesan gnocchi, truffle chicken velouté

Pinot Noir, Willamette Valley, Joel Gott, Oregon, USA

or

Stuffed Fillet of Bream,

caramelized parsnip, black garlic, clam cream

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

Barkham Blue,

fresh honeycomb, truffle, water biscuit

Blackberry Crumble Soufflé,

caramelized apple sorbet, vanilla custard

'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**