

October Tasting Menu

Table Snacks and Bread

Tuna Tartare,

smoked almonds, pomelo, sesame, avocado

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

Duck and Hedgerow Farm Pheasant Raviolo

crown squash, sage, beurre noisette

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Soy Poached Halibut,

shimeji mushroom, prawn dumpling, spring onion, hot and sour cabbage

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

or

Roast Chicken Breast

king oyster mushroom, confit leg, parmesan gnocchi, chicken velouté

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

Barkham Blue,

fresh honeycomb, truffle, water biscuit

Raspberry Soufflé,

raspberry sorbet, white chocolate and bay

'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**