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

Soy Poached Halibut,
shimeji mushroom, prawn dumpling, spring onion, hot and sour cabbage
Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

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