

Short Tasting Menu

Table Snacks

Red Pepper and Basil Focaccia

South Coast Mackerel Sashimi,

cantaloupe melon, English wasabi, ponzu

Bacchus Fumé 'Aelkimi', Hidden Springs Vineyard, Horam, East Sussex

Confit Duck and Peach,

five spiced 'eggy bread', smoked duck, parfait, celeriac

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

Rare Breed Pork,

roast loin, pressed belly, shoulder and blue cheese ravioli, charred pineapple, choy sum

Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Potato Crusted Halibut,

wholegrain mustard croquette, monk's beards, brown shrimp, tartare garnish

'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Baked Époisses,

pickles, saucisson, crouton

Raspberry Soufflé,

crumble top, raspberry sorbet, vanilla and raspberry sauce

'Elysium' Black Muscat, Andrew Quady, California

48 pp

25 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**