

September Tasting Menu

Table Snacks and Bread

Smoked Cod and Dill Tart,

taramasalata, cucumber, sumac

Cotes de Provence Rosé, Cave Saint-Roch les Vignes, Provence, France 2024

Guinea Fowl and Black Trumpet Orzo,

pickled shallots, parmesan, young leeks

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Pan Fried Hake,

pak choi, coconut, lemongrass and green chili sauce

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China 2020

or

Slow Roast Pork Belly,

black pudding bonbon, coco de paimpol, tomato

Zu Tisch Rot Blaufränkisch/Zweigelt/St Laurent, Andreas Gsellmann, Burgenland, Austria

Barkham Blue,

fresh honeycomb, summer 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**