

Chef's Tasting Menu

The tasting menu is for the whole table

Available Lunch until 1.30pm & Dinner until 8.30pm, Wednesday - Saturday

120.00 per person

65.00 per person for our suggested wine pairing

TUNA TARTARE

Compressed Watermelon, Stem Ginger, Kohlrabi

'Trač' Traminac, Vinarija Dalia, Negotin Valley, Serbia 2022

ROAST DUCK BREAST

Confit Leg Tart, Beetroot, Honey and Thyme

Rocamadre Criolla, Finca Suarez, Paraje Altamira, Uco Valley, Argentina 2022

BARBEQUED LOBSTER TAIL

Prawn and Courgette Cannelloni, Cherry Tomato

Semillon/Vermentino/Muscat/Viognier, Sigurd Wines, Clare Valley, South Australia 2022

DRY AGED FILLET OF SCOTTISH BEEF

Smoked Aubergine, Baked Celeriac, Alliums, Truffle Pomme Écrasées

Ayalon Valley Red, Clos de Gat, Judea 2015

WHIPPED TUNWORTH

Baked Apple, Linseed Cracker, Rosemary

Kopke Fine White Port, Douro, Portugal N.V.

LEMON MERINGUE

Curd, Sponge, Granita

RASPBERRY SOUFFLE

Sorbet, Vanilla Custard

Cabernet Franc Ice Wine, Inniskillin, Ontario, Canada 2019

SELECTION OF COFFEE & TEA

Served With Petits Fours