

## **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*

### **AGED FILLET OF SCOTTISH BEEF**

Poached Globe Artichoke, Braised Ox Cheek, Chimichurri

*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