

spring tasting menu

Table Snacks and Bread

Pea and Mint Soup,

crispy lamb shoulder, feta, pinenuts

cotes de provence rosé, cave saint-roch les vignes, france

Cornish Crab,

ugni blanc, ginger, pink peppercorn

'jade dove white' ugni blanc/welschriesling, xige estate, ningxia, china 2020

Roast Chicken Breast,

barbequed thigh, fermented garlic, white and green asparagus

'calusari reserva' chardonnay/fetească regală, cramele recas, banat, romania

or

Pan Fried Skrei Cod,

cauliflower, goat's curd & rosemary tortellini, golden beets

vinho verde, quinta dos espinhosos, a&d wines, baião, portugal

Triple Cheese Toastie,

montgomery, mayfield swiss, burwash rose, dill pickle, pommery mustard

Roast Banana Soufflé

kalamansi sorbet, bitter chocolate

'essensia' orange muscat, andrew quady, california

48 pp

40 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 – 2.00 & dinner 6.30 – 9.00 | Wednesday – Friday
throughout April & May**