

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

Dolcelatte

quince, crisp focaccia, nasturtium

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 – 1.30 & dinner 6.30 – 8.30 | Wednesday – Friday
throughout April & May**