

## tasting menu

### **Cornish Crab,**

ugni blanc, ginger, pink peppercorn

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

### **Confit Chicken and Tarragon Ballotine,**

ventreche bacon, apricot, graceburn, heritage tomato, basil pesto

*'les griottes' rouge, sophie siadou, valençay, france 2022*

### **Pan Fried John Dory,**

pasta, goat's curd, rosemary

*semillon/vermentino/muscat/viognier, sigurd wines, clare valley, south australia 2022*

### **Aged Fillet of Scottish Beef,**

jacob's ladder, celeriac remoulade, chimichurri

*argaman, levant, segal, judean hills, israel 2022*

### **Triple Cheese Toastie,**

dill pickle, pommery mustard

*kopke fine white port, douro, portugal n.v.*

### **'Affogato',**

tahitian vanilla ice cream, coffee sponge

### **Roast Banana Souffle,**

kalamansi sorbet, bitter chocolate

*Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary*

### **coffee, tea & sweet treats**

**95 pp**

*85 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 – Saturday**

meat free and vegan menus available on request