

chef's tasting menu

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,

smoked aubergine, celeriac, alliums, truffle

ayalon valley red, clos de gat, judea 2017

whipped tunworth,

baked apple, linseed cracker, rosemary

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

lemon meringue,

curd, sponge, granita

mandarin souffle,

sorbet, bay leaf and dulce de leche sauce

'essensia' orange muscat, andrew quady, California 2022

coffee, tea & sweet treats

120 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**