

chef's 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

Roast Monkfish in Nori

sushi rice, prawn gyoza, mooli

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

Dolcelatte

quince, crisp focaccia, nasturtium

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

Lemon,

curd, sponge, espuma

Roast Banana Souffle,

kalamansi sorbet, bitter chocolate

Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary

coffee, tea & sweet treats

95 pp

75 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