

July Tasting Menu

Table Snacks and Bread

Poached Smoked Haddock

pommes écrasées, pommery mustard, globe artichoke

Cotes de Provence Rosé, Cave Saint-Roch les Vignes, Provence, France 2024

Ham and Pistachio Pressing

compressed melon, ginger, celery

'Trač' Traminac, Vinarija Dalia, Negotin Valley, Serbia 2022

or

Hen of the Woods,

preserved lemon, peas, edamame beans, fermented garlic

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile 2022

Pan Fried Sea Bream

pea and ricotta tortellini, mint pesto, lemon

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China 2020

or

Herb Crusted Rump of Lamb

Moroccan style couscous, kofta, coriander yogurt

Argaman, Levant, Segal, Judean Hills, Israel 2022

Barkham Blue,

fresh honeycomb, summer truffle, water biscuit

Raspberry Soufflé,

raspberry sorbet, white chocolate and bay

'Elysium' Black 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**