



TASTING MENU

80.00 per person, optional wine flight 40.00 per person

SALT BAKED CELERIAC
Rosemary, goats curd and shallot

Falanghina, Diana, Ocone, Campania, Italy 2016

GAME TERRINE
Fig, smoked almond and port

Cream Iberia, Sherry, Sanchez Romate, Spain NV

HALIBUT
Carrot, leek, lime and lobster

Passo Blanco (o), Pinot Grigio, Masi Tupungato, Argentina, 2017

BREAST OF DUCK
Potato terrine, turnip and foie gras

Domaine La Suffrene (ve), Bandol, Provence, France 2015

TEXTURE OF LEMON
Shortbread, posset and sorbet

Moscato D'Asti, Prunotto, Piemonte, Italy 2016

DARK CHOCOLATE
Walnut and pear

Malbec, Susana Balbo, Mendoza, Argentina 2016

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to your bill