



TASTING MENU

80.00 per person, optional wine flight 40.00 per person

SMOKED WHITE ONION VELOUTÉ
Black garlic and crispy shallots

Montecillo Rosado, Rioja 2017

GAME TERRINE
Fig, smoked lardo and pickled onion

Cream Iberia, Sherry, Sanchez Romate, Spain NV

HALIBUT
Lemon, cauliflower and golden raisins

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

DUCK BREAST
Victoria plum, celeriac and cobnut

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

TEXTURE OF LEMON
Shortbread, posset and sorbet

Susana Balbo, Late Harvest Torrontés, Mendoza, Argentina 2016

DARK CHOCOLATE
Coffee ganache, hazelnut and buttermilk

Bolney, Cuvee Noir, West Sussex, England 2017

HEAD CHEF GARY JARVIS

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