



## 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*  
\*\*\*

HALIBUT  
Cauliflower, lemon, capers and parsley

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

DUCK BREAST  
Victoria plum, celeriac and cobnut

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

DARK CHOCOLATE  
Blackberry, pink peppercorn and hazelnut

*Susana Balbo, Late Harvest Malbec, Mendoza, Argentina 2016*  
\*\*\*

STRAWBERRY  
Elderflower and Champagne

*Moscato D'Asti, Prunotto, Piedmont, Italy 2016*

### HEAD CHEF GARY JARVIS

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