



TASTING MENU

80.00 per person, optional wine flight 40.00 per person

WILD GARLIC VELOUTÉ
Celeriac and truffled goats curd

Guinevere, Gusbourne, Kent, England 2013

PIGEON AND QUAIL TERRINE
Quail egg and apple

*Cotes Du Rhone Romanins, Dom. La Ferme, St Martin (o) (n)
Southern Rhone Valley, France 2016*

HALIBUT
Polenta, leek, mushroom and parmesan

De Martino, Gallardia, Muscat & Corinto, Itata Valley, Chile 2016

LAMB
Pommes Anna, artichoke and rosemary

Sp68 Rosso, Arianna Occhipinti (B) (N), Sicily, Italy 2016

DARK CHOCOLATE & TOFFEE
Malt, pecan and buttermilk

Susana Balbo, Late Harvest Malbec, Mendoza, Argentina 2016

LEMON
White chocolate and coconut

Sedlescombe, Solaris Dessert (B), Sedlescombe, England 2016

HEAD CHEF GARY JARVIS

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