



## Tasting Menu

80.00 per person, optional wine flight 40.00 per person

### **CREAM OF WATERCRESS**

**Quail egg and crispy onion**

SAUVIGNON DE TOURAINE, GUY ALLION  
LOIRE, FRANCE 2016

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### **PIGEON**

**Clementine, charcoal and turnip**

BOURGUEIL CHEVALERIE DYPTIQUE (O) (N)  
LOIRE, FRANCE 2015

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### **JOHN DORY**

**Almond, broccoli and mussels**

SOKOL BLOSSER, EVOLUTION (O)  
OREGON, USA 18TH EDITION

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### **DUCK BREAST**

**Red cabbage, artichoke and sprout tops**

COTES DU RHONE ROMANINS, DOM. LA FERME, ST MARTIN (O) (N)  
SOUTHERN RHONE VALLEY, FRANCE 2016

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### **DARK CHOCOLATE FONDANT**

**Hazelnut, whiskey and honeycomb**

SUSANA BALBO, LATE HARVEST MALBEC  
MENDOZA, ARGENTINA 2016

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### **MASCARPONE MOUSSE**

**Brandy, prune and orange**

CHATEAU FILHOT 2EME CRU CLASSE SAUTERNES  
BORDEAUX, FRANCE 2009

### **HEAD CHEF GARY JARVIS**

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