

Tasting Menu

80.00 per person, optional wine flight 40.00 per person

CAULIFLOWER VELOUTÉ

Parmesan, mustard and chive

GAVI DI TASSAROLO 'LA FORNACE'

Cinzia Bergaglio Piedmont, Italy 2015. This wine is aromatic with notes of apple, white blossom and sage. The palate is fresh with a distinct fruitiness and a pleasant aftertaste of toasted almonds.

MOSAIC OF GAME

Fig, port and balsamic onion

MOULINE MERLOT, VIN DE PAYS DE L'HERAULT

S.E. France, 2013. Round, supple and balanced but with character, the Merlot is universally appreciated for its ability to blend with any kind of culinary preparations. Very aromatic nose with hints of blackcurrant, raspberry and blackberry. Round and supple tannins, black fruit, fresh plums on the pallet, with good persistence and length.

HALIBUT

Lemon, capers and parsley

DONNHOF RIESLING TROCKEN

Nahe, Germany 2015. This delightful wine is made with grapes from a mixture of volcanic and slate vineyards. It is pale straw coloured, has a lively citrus (lime) and mineral nose.

NEW SEASON LAMB

Smoked aubergine, sweetbread and yoghurt

CHIANTI CLASSICO

Rodano, Tuscany, Italy 2012. Luscious plum, cinnamon, wild strawberries with a ruddy cheery sweetness mark this excellent Chianti Classico. The savoury fruit is well balanced and lifted by the piquant acidity. Elegant and lengthy in the finish.

DARK CHOCOLATE DELICE

Burnt orange, sweet potato and honeycomb

SUSANA BALBO LATE HARVEST MALBEC

Mendoza, Argentina 2016. Dark ruby coloured, it offers a complex bouquet of cloves, cinnamon, tobacco and black cherries. On the palate, layers of ripe red fruits are combined with notes of dark chocolate and slight anise leading to an amazingly long finish.

LEMON POSSET

Tarragon, buttermilk and poppy seed

SUSANA BALBO, LATE HARVEST TORRONTES

Mendoza, Argentina 2016. This exciting, rare dessert wine retains all the exotic charm of Torrontés and simultaneously takes on a whole new spectrum of complex flavours and aromas from sugared rose petals to candied citrus fruits to mandarin preserve.

HEAD CHEF GARY JARVIS

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