

Tasting Menu

Chicken and lemongrass consommé, crab bisque, crab ravioli
Fernando de Castilla Manzanilla, Jerez

Duck ham, cherries, beetroot, chocolate ganash
or
Potato and truffle salad, pickled blueberries, baby artichoke
Burlesque Zinfandel, California
Rimat Chardonnay, Catalunya

Cep and tarragon risotto, tarragon beurre noisette, crispy quail egg
Hermit Crab Viognier Marsanne, Adelaide

Pickled mackerel, samphire, tomato essence, puffed barley
Picpoul de Pinet, Languedoc

Fillet of Pollock, white and broad beans, salsify, girolles, sea vegetables, summer truffle
or
Confit pork belly, trotter croquette, apple and gooseberry puree, peas, ham and mustard bread sauce
Andre Scherer Pinot Blanc, Alsace
Cairanne Syrah Grenache, Rhone

Raspberry pave, liquorice jelly, raspberry curd
Paul Cluver Reisling, South Africa

Chocolate mousse, Kahlua soaked genoise, lemon and basil ice cream
Banylus, Perpignon

Selection of British cheeses with breads, saffron honey and chutney £10
Krohn Colheita 2000 75ml £6

Seasonal Tasting Menu £47

Accompanying Wines £39

Tasting menus are prepared for the entire table and are per person

Tasting menus may be unavailable after 9.00pm Monday to Thursdays

A discretionary 12 per cent service charge will be added to your bill all of which goes to the people serving you